

TX
601
.R78

CANNING AND PRESERVING

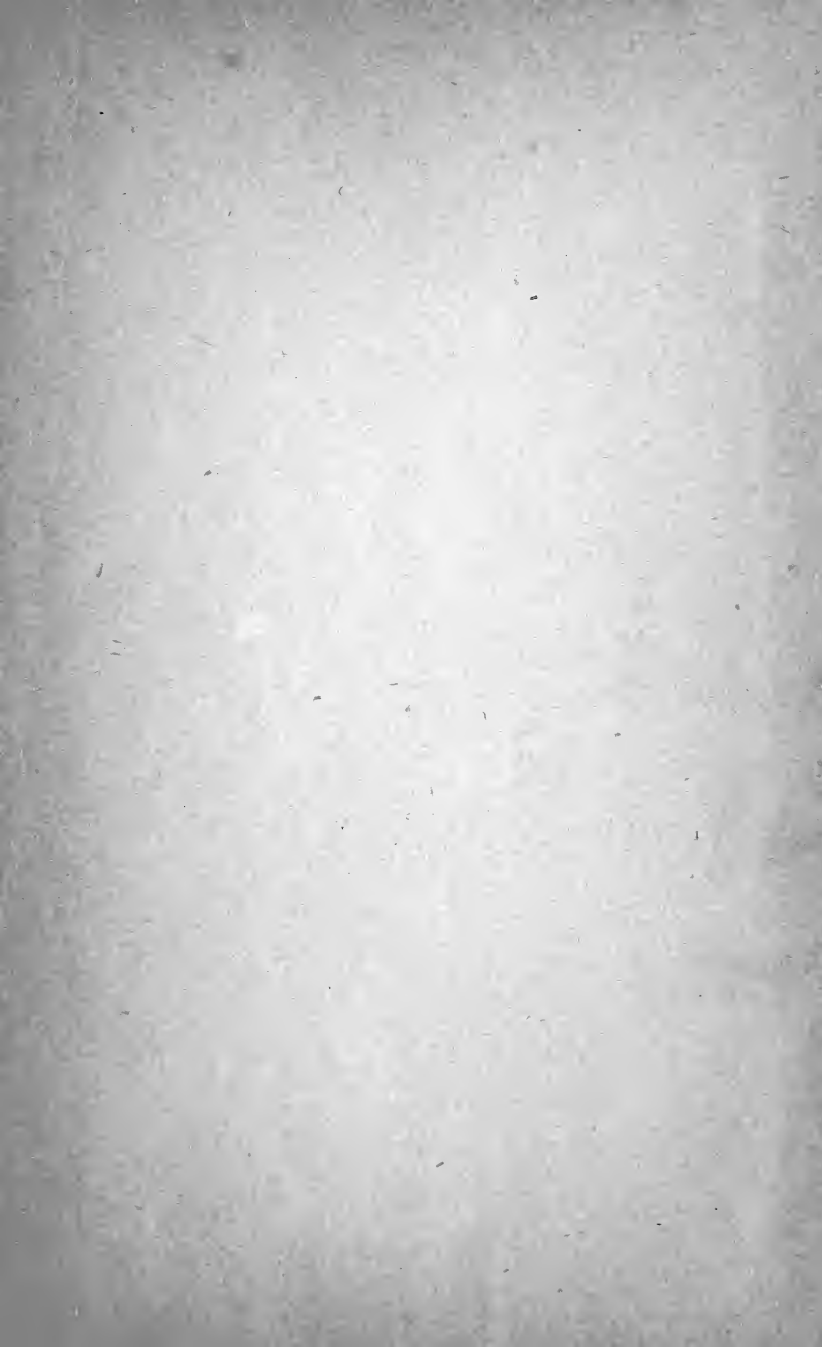
BY MRS S T RORER



Class TX631

Book .R73

PRESENTED BY





CANNING AND PRESERVING



CANNING AND PRESERVING

BY

MRS S T RORER

AUTHOR OF MRS RORER'S COOK BOOK HOME CANDY MAKING

HOT WEATHER DISHES ETC

PRINCIPAL OF PHILADELPHIA COOKING SCHOOL



PHILADELPHIA
ARNOLD AND COMPANY
SANSOM STREET

TX601
R78

Copyright, 1887, by MRS. S. T. RORER
All Rights Reserved

P.
Geo. H. Buchanan.

268

YRABLL 387
2289000 70

MADE BY
GEORGE H BUCHANAN AND COMPANY
420 SANSOM STREET 420

CONTENTS

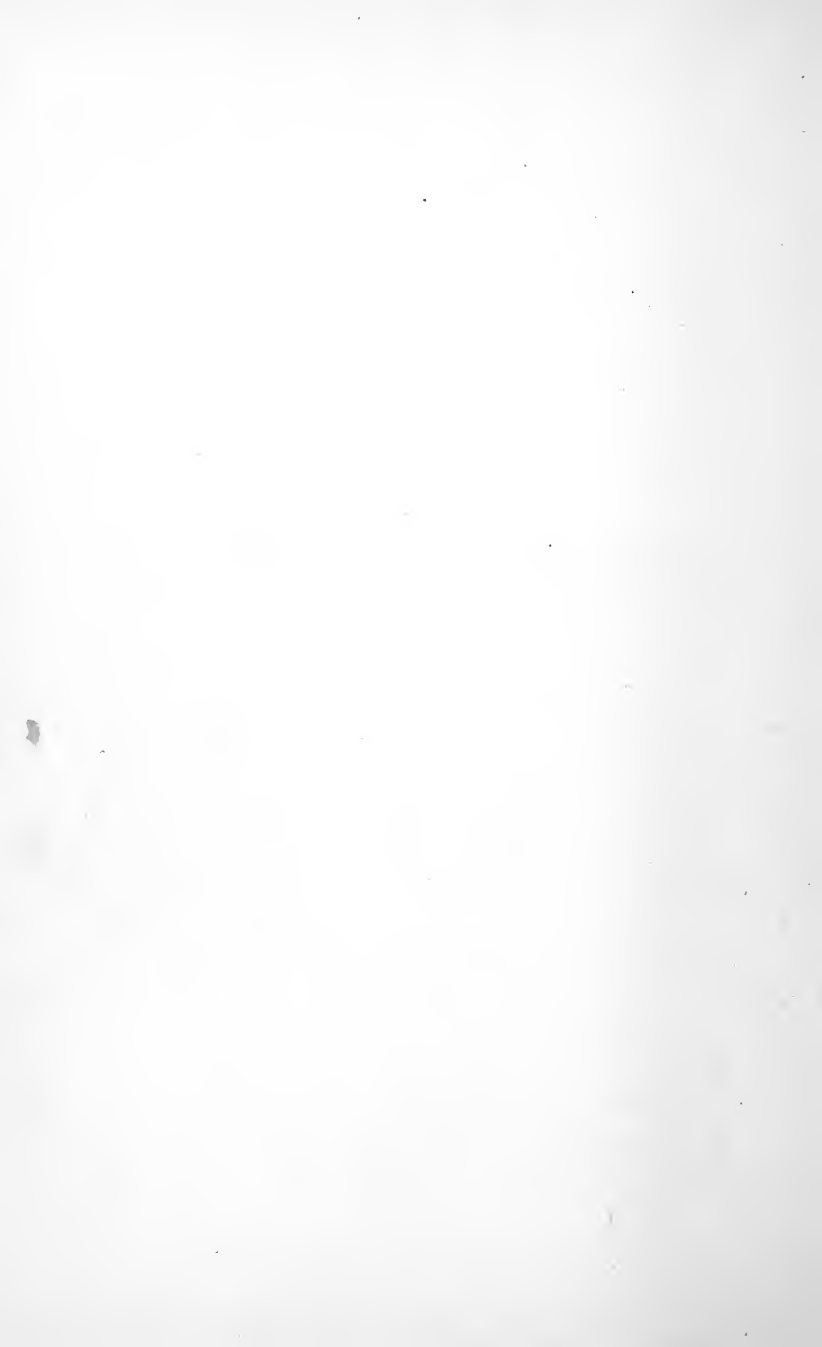
PREFACE	8
CANNING	9
PRESERVING	19
MARMALADES OR JAMS	29
BUTTERS	33
FRUIT JELLIES	34
DRIED FRUITS	40
SYRUPS	43
PICKLING	47
CATSUPS	62
FLAVORED VINEGARS	66
POWDERS AND DRIED HERBS	68
INDEX	75

PREFACE

In this age of adulteration we know not what we eat, and as canning is so simple an operation, it is unfortunate that so many people use food put up at factories, consequently the author sends this little book out as a missionary, with a wish that it may remedy this evil, and prove both helpful and acceptable.

The maxim that "practice makes perfect" applies admirably to preserving. While the recipes contained herein are as simply and explicitly described as possible, to insure perfect success time must not be considered and the greatest care taken.

SARAH T. RORER



CANNING

Canning is an improvement upon the old-fashioned method of preserving pound for pound in sugar. It retains more of the fresh and natural flavor, is far less troublesome to prepare, and more economical. All fruits may be canned with or without sugar, as the sugar takes no part whatever in the preservation. For flavoring ice creams and water-ices it is desirable to can the fruits without sugar. Choose only perfectly sound and fresh fruits. It is false economy to purchase fruits on the verge of decay, even at very reduced rates, as they quickly ferment after canning, and you not only lose fruit, sugar, and labor, but very often the jars as well.

All large fruits after paring should be immediately thrown into cold water to prevent discoloration, then boiled in clear water until tender, then again in the syrup as directed in the recipes following.

Small fruits retain their shape more perfectly if sugared one or two hours before cooking.

Large-mouthed glass jars, with pulp-lined or glass tops only, should be used. They should be thoroughly heated before filling, filled quickly, through a wide-mouthed

funnel to overflowing, a silver spoon-handle should be passed around the inside of the jar to break any air bubbles that may be there, and the tops put on without delay. Stand the jars while filling on a folded towel to prevent breakage. After sealing, stand the jars in the kitchen out of a draft over night. In the morning the covers should again be tightened, as the glass will contract after cooling, and put them away in a cool, not cold, dry, dark closet. In a week examine each jar carefully without shaking or disturbing more than necessary. If you find the lids slightly indented, the contents free from air bubbles, and the liquid settled, you may rest assured they will keep. If you find the opposites, open the jars immediately to prevent bursting. This fruit may be re-cooked and used at once, but is never satisfactory if again canned. Use only the best granulated sugar. Fruit canned with sugar of an inferior quality is never clear, and is also more liable to ferment.

The surplus juice that exudes from small fruits such as strawberries, raspberries and plums, may be strained and boiled for jelly.

A porcelain-lined kettle, rather broad than deep, is best. Copper or brass must be thoroughly cleansed with salt and vinegar, and even then the articles are more or less imbued with verdigris, that is produced in them by the action of the acids.

Small oil or gas stoves are most convenient for canning, preserving or jelly making, the kettle being immediately over an even and intense heat, the contents boil quickly, thus retaining color and flavor.

If the directions are carefully followed, and there is not too large a quantity cooked or scalded at one time to prevent careful management of each jar, not one can in a hundred will be lost.

FRUITS

APPLES

1 pound of sugar	The juice and rind of one lemon
4 pounds of apples	1 quart of water

Take fine, ripe golden or hollow-cored pippins or bell-flow-ers. Pare, core, and throw them into cold water. When you have sufficient to fill one or two jars, lift them carefully from the water, weigh, then put them in a porcelain-lined kettle, cover with boiling water, bring quickly to boiling-point, and then stand them over a moderate fire, where they will scarcely bubble, until tender. While they are cooking, put the sugar and water into another kettle, stir with a clean wooden spoon until the sugar is thoroughly dissolved, add the grated yellow rind and the juice of the lemon, boil three minutes. With a perforated skimmer lift the apples from the water, hold a moment until drained, and then slide them carefully into the boiling syrup, continue until the bottom of the kettle is covered, boil until the apples are sufficiently tender to admit a straw, then lift them carefully and slide one at a time into the jar, and finish as directed.

APPLES WITH QUINCES

To every four pounds of apples allow one pound of quinces. Pare, core, quarter, and can the same as in preceding recipe.

APPLES WITH PINEAPPLE

4 pounds of apples	1 $\frac{1}{4}$ pounds of sugar
1 good-sized pineapple	1 quart of water

Pare, core, and quarter the apples. Pare the pineapple, and with a silver knife carefully remove the eyes, then grate

it. Cover the apples with boiling water, bring quickly to a boil, then *simmer* gently for five minutes. Put the sugar and water in another kettle, stir constantly until the sugar is dissolved, then add the grated pineapple, and bring the whole to boiling-point. Lift the apples, drain, and slide them carefully into the syrup. *Simmer* until the apples are tender, and can as directed.

These are delicious.

APRICOTS

Proceed precisely the same as for canned Apples, omitting the lemon.

BLACKBERRIES

To every pound of blackberries allow a quarter-pound of sugar. Put the berries in a porcelain-lined kettle, cover them with the sugar, and let stand one or two hours, then place over a moderate fire, and bring to boiling-point. Skim, and can immediately as directed.

CHERRIES

Stone the cherries; and, if pie or morello cherries, allow a half-pound of sugar to every pound of cherries. If ox-hearts, a quarter-pound of sugar. Proceed the same as for Blackberries.

CURRANTS

Stem the currants, and to every pound allow three-quarters of a pound of sugar. Cover the currants with the sugar and let them stand two hours, then put them in a porcelain-lined kettle and bring quickly to boiling-point. Do not stir. Skim, and can quickly as directed.

CURRENTS AND RASPBERRIES

To every quart of the large red raspberries allow a half-pint of currant-juice and a half-pound of sugar. Put the berries in a porcelain-lined kettle, add the juice and sugar, bring to boiling-point, and can.

DAMSONS

Stem and wash the damsons, and to every five pounds allow three pounds of sugar. Cover the damsons with the sugar and let stand four hours or over night. Put them in a porcelain-lined kettle, cooking only sufficient to fill one jar at a time. Bring slowly to boiling-point, *simmer* until the damsons are soft without being broken. Skim, and can as directed.

DEWBERRIES

Dewberries are canned precisely the same as Blackberries.

ELDERBERRIES

To every four pounds of berries allow one pound of sugar. Finish, and can the same as Blackberries.

GREENGAGES

To every pound of greengages allow three-quarters of a pound of sugar. Wash the greengages in cold water, drain, and with a large pin puncture each one in four or five places. Then put a layer in the bottom of a bowl, sprinkle with sugar, then another layer of greengages, another of sugar, and so on until all is used. Cover and stand away over night. In the morning put them into a porcelain-lined kettle, bring quickly to boiling-point, skim, and can as directed, cooking only sufficient to fill one jar at a time.

Yellowgages may be canned in precisely the same way.

GOOSEBERRIES (Green)

As these are usually canned for pies, they are better sealed without sugar, that it may be added fresh at the time of using.

Stem, wash, and drain the gooseberries; put them in a porcelain-lined kettle, bring quickly to boiling-point, and can as directed.

GOOSEBERRIES (Ripe)

Ripe gooseberries should be canned precisely the same as Blackberries, allowing a half-pound of sugar to each pound of gooseberries.

HUCKLEBERRIES

Huckleberries should be canned the same as Blackberries.

PEACHES No. 1

4 pounds of peaches 1 pound of sugar
1 quart of water

Pare the peaches, remove the stones, and throw them into cold water. Put the sugar and water into a porcelain-lined kettle, stand it over the fire and stir constantly until the sugar is dissolved; drain the peaches, put them in the syrup, bring quickly to a boil, then stand on the back part of the fire, where they will scarcely bubble, until tender. When tender lift each piece carefully and arrange in the jars, then fill the jar quickly to overflowing with the syrup, seal, and stand aside to cool.

PEACHES No. 2

4 pounds of peaches 1 pound of sugar
1 quart of water

Pare the peaches, remove the stones, and throw them into cold water. Stir the sugar into the water until thoroughly

dissolved. Drain the peaches and arrange them nicely in the jars. Fill each jar two-thirds full with the syrup. Place some folded hay or straw in the bottom of a wash-kettle, stand the jars on top of this and pour around sufficient cold water to two-thirds cover the jars. Put a close cover on top of the kettle, and place on a moderate fire. As soon as the water around the jars thoroughly boils, remove one jar at a time ; if the fruit has settled leaving a space unfilled, fill up from another jar as need requires, adding sufficient liquor as well. Seal without delay, and stand aside to cool.

PEARS

Bartletts are best for canning. Pare, cut in halves, and with a pointed knife remove the core and blossom end. The stems may be left, as they look very pretty. Throw them at once into cold water to prevent discoloration. When you have pared sufficient to make one quart jar, about twenty-one halves, weigh them, allowing a quarter-pound of sugar to every pound of pears. Put the pears in a porcelain-lined kettle, cover with boiling water, and *simmer* gently until you can pierce them with a straw. Put the sugar and a pint of water into another kettle, stir until dissolved, then boil and skim. When the pears are tender, lift carefully with a skimmer and slide them into the syrup, *simmer* five minutes, can and seal as directed.

PINEAPPLE

With a silver knife pare the pineapples and carefully remove the eyes. Then pick them into small pieces, rejecting the core. Weigh, and to every pound allow three-quarters of a pound of sugar. Put the sugar and pineapple together in a porcelain-lined kettle, bring quickly to

boiling-point, then *simmer* over a moderate fire ten minutes. Can as directed.

Or, the pineapple may be grated instead of picked.

PLUMS (Blue)

Allow three-quarters of a pound of sugar to every pound of plums. Proceed as for Damsons.

All large plums may be canned in the same manner, first pricking the skins to prevent cracking.

QUINCES

Pare, core, and quarter the quinces, or they may be cut into rings, throw them at once into cold water to prevent discoloration. Save the parings and the knotty pieces for jelly, being careful to reject the core and seeds, as they prevent the liquid from jelling. When you have pared sufficient to make one or two jars, take them from the water, put them in a porcelain-lined kettle, cover with boiling water, bring quickly to a boil, then stand on the back part of the fire where they will *simmer* gently, until you can pierce them with a straw. While they are cooking, put the sugar and water in another kettle, allowing a half-pound of sugar and a half-pint of water to each pound of quinces. Stir the sugar until dissolved, then boil and skim. Lift the quinces from the water, put them in the syrup, *simmer* ten minutes, and can as directed. If you are canning several jars, they should all be boiled in the same water, and this water saved to boil the skins for jelly. Of course, fresh syrup must be made for each lot.

RASPBERRIES

Select the large red berries, pick carefully and put into small glass jars, a layer of berries and a sprinkling of

sugar, allowing to each pint of berries about two heaping tablespoonfuls of sugar. Finish precisely the same as Peaches No. 2

STRAWBERRIES No. 1

Can the same as Blackberries, using a half-pound of sugar to every pound of strawberries.

STRAWBERRIES No. 2

Can the same as Raspberries, allowing a half-pound of sugar to every pound of strawberries.

VEGETABLES

CANNED BEANS

String the beans and cut them in several pieces lengthwise, throw into boiling water, boil rapidly fifteen minutes. Have the jars ready filled with warm water to slightly heat. Empty and fill quickly with the beans and adjust the rubbers. Cover the bottom of a wash-boiler with a rack or a roll of hay ; add a half teaspoonful of salt to each jar and fill with cold water. Stand in the boiler, half cover the jars with cold water, lay the tops on, cover the boiler and boil for one and a half hours. Lift one jar at a time, fasten and place to cool.

CANNED LIMA BEANS

Fill the jars full of very young uncooked beans, then fill them full of cold water, adjust the rubbers and lay on the tops. Place straw or hay in the bottom of a wash-boiler, place the jars on this, and pour in sufficient cold water to half cover them. Put the boiler over the fire, cover

it closely with the lid, and boil steadily for three hours. Take up the jars, see that they are filled to overflowing, and screw on the covers as tightly as possible. Stand aside, where the air will not strike them, to cool. When cold, again screw the covers, and keep in a dark, cool place. Asparagus and peas may be canned in the same way. Asparagus requires one and a half hours' cooking, while peas must have at least three hours.

CANNED CORN

For this select fine, fresh corn. Remove the husk and silk, and carefully cut the corn from the cob. Pack into jars, pressing it down closely, and fill to overflowing. Put on the tops and screw them down. Place hay or straw in the bottom of a wash-boiler, stand the jars on top of this, and pour in sufficient cold water to half cover the jars. Cover the boiler tightly, and boil continuously for four hours, watching carefully that there is sufficient water to make a full volume of steam. When done, lift the jars and screw down the covers as tightly as possible, stand aside to cool. When cold, screw again, and keep in a dark, cool place.

CANNED TOMATOES

Scald the tomatoes and remove the skins. Put them in a porcelain-lined kettle, bring them slowly to a boil, and *simmer* thirty minutes. Put the tomatoes boiling hot into the jars, and seal.

CANNED TOMATOES (Whole)

Select small, smooth, sound tomatoes. Pack them without peeling into wide-mouthed jars, fill the jars with cold water, and finish precisely the same as Lima Beans, boiling only thirty minutes. Be sure that the cans are filled to overflowing with boiling water before screwing on the tops.

PRESERVING

To preserve, use equal quantities of fruit and sugar, and cook sufficiently long to keep the fruit without being hermetically sealed. Use only sound fruit and the best white sugar. Prepare your fruit with care, weigh accurately, and work slowly.

Small fruits should be cooked slowly forty minutes ; large fruits until you can pierce them with a straw. Put up the preserves in small jars or tumblers, and thereby prevent disturbing a larger quantity than is needed.

Large fruit should be thrown into water to prevent discoloration.

APPLES

Pare and core fine, ripe pippins, and cut them into quarters. Weigh, and to each pound allow one pound of granulated sugar and a half-pint of boiling water, the grated rind of one and the juice of two lemons. Boil the sugar and water until clear (about three minutes), skimming the scum from the surface, add the juice and rind of the lemons, then the apples, and *simmer* gently until they are clear and tender, but not broken, then stand aside to cool. When cold, put them into jars, cover closely and stand in a cool, dark place for one week. At the end of that time turn them carefully into the kettle, bring them to boiling-point, and *simmer* for five minutes, then return

them to the jars, cover closely with tissue paper brushed over with the white of an egg, and put in a dark, cool place to keep.

Apples are more difficult to keep than any other fruit.

CRAB APPLES

Take Siberian crab apples when they are very ripe. Wash and drain; do not remove the stems. Put them in a porcelain-lined kettle with sufficient boiling water to cover. *Simmer* very gently until the skin will peel off easily, then drain, peel and core them; the cores must be extracted with a very small knife so as not to break the apples or remove the stems. Then weigh them, allow one and a quarter pounds of sugar, and a half-pint of water to each pound of crab apples. Put the sugar and water into a porcelain-lined kettle, and stir until the sugar is dissolved, then bring quickly to boiling-point, and skim. Put in the crab apples, and *simmer* gently until clear and tender, skimming the scum from the surface. When done, put into jars or tumblers, and stand away to cool. When cold, fasten the same as Apples.

BLACKBERRIES

Select the largest and finest berries. Pick them over and weigh them, and allow to each pound of berries a pound of sugar. Spread them out separately on flat dishes, sprinkle with the sugar, and stand aside for one hour; then put them in a porcelain-lined kettle with all the juice that may have exuded; stand the kettle over the fire until the berries are slightly heated, then take them out one by one with a spoon and spread on the same flat dishes. When all are out, boil the syrup rapidly for five minutes, then add the berries, stand on the back part of the fire, where

they cannot possibly boil, for about fifteen minutes. If they seem at all likely to break, take instantly from the fire, and stand aside to slightly cool. Then fill into tumblers or jars, and stand aside until perfectly cold. Fasten with tissue paper as directed.

CHERRIES

Take large, ripe morello cherries, stone them, saving all the juice that comes from them. Weigh, and to each pound of cherries allow a pound of sugar. Put a layer of cherries in the bottom of a bowl, then sprinkle over a little sugar, then more cherries and sugar, and so continue until all is used. Stand aside for two or three hours, then put them into a porcelain-lined kettle, bring quickly to a boil, and *simmer* and skim until the cherries are clear and the syrup thick. Lift carefully each cherry with a teaspoon and put into tumblers or jars, and stand aside to cool. When cold, fasten with tissue paper as directed.

PRESERVED CITRON

Pare off the outer skin, cut into halves, remove the seeds, then divide each half into a number of smaller pieces. Put them in a stone jar, add a half-cup of salt to every five pounds of citron. Cover with cold water and stand aside for five hours; then drain, and cover with fresh, cold water. Soak two hours, changing the water three or four times. Drain. Cover with boiling water, bring to boiling-point, and drain again. Make a syrup from two and a half pounds of granulated sugar and one and a half quarts of boiling water, boil and skim. When perfectly clear, put in the citron and *simmer* gently until you can pierce it with a straw. When tender, lift the pieces carefully with a skimmer, place them on a large plate, and stand in the sun one

or two hours to harden. Peel the yellow rind from one large lemon, add it to the syrup, then add the juice of two lemons, and a small piece of green ginger-root cut in thin slices. Boil gently for ten minutes, and stand aside until wanted. When the citron has hardened, put it cold into the jars, bring the syrup again to a boil, and strain it over the citron.

Watermelon-rind and pumpkin may be preserved in the same manner.

CURRANTS

Currants may be preserved precisely the same as Cherries.

White currants if properly done are delicious.

DAMSONS

One pound of granulated sugar to every pound of damsons. Pick the stems from the damsons, put them into stone jars with the sugar sprinkled between each layer of damsons. Cover the jars and stand them in a kettle of cold water; bring slowly to boiling-point, and then *simmer* very gently until the damsons are tender without being broken. Pour off the juice and boil it rapidly fifteen minutes. Put the damsons carefully into tumblers or jars, strain the juice through a jelly-bag and pour it over. Stand aside to cool. When cold, cover the tops with tissue paper, brush over with the white of an egg, and stand aside to dry. Keep in a cool, dark place.

DEWBERRIES

Dewberries may be preserved precisely the same as Blackberries.

GINGER

Take green ginger-root, pare it carefully with a sharp knife, throwing each piece, as you finish it, into a pan of cold

water. When all is finished, drain, put it in a porcelain-lined kettle, cover with cold water, and bring to boiling-point. Drain, throw it into cold water for a few moments, then cover again with boiling water, bring to a boil, drain, throw again into cold water. Again cover with boiling water, and *simmer* until the ginger is perfectly tender. Drain, and throw into cold water for an hour. To every pound of ginger allow one pound of sugar and one pint of water. Put the sugar and water in a porcelain-lined kettle and stir until the sugar is dissolved, then bring quickly to a boil. Beat the whites of two eggs in a half-cup of cold water until slightly frothy, then stir them into the boiling syrup. Boil and skim until clear, then stand aside to cool. Drain the ginger and dry it on a soft towel ; throw it in the syrup, and stand away for two days. At the end of that time drain the syrup from the ginger, boil, and when cool pour it again over the ginger. Stand aside for twenty-four hours. Repeat this every day for five days, the fourth day heating the ginger in the syrup. When finished, put it into jars and cover closely.

GREENGAGES

Weigh the greengages, and to each pound allow a pound of sugar. Put them in boiling water for a few moments, until the skins come off easily. Peel, and throw them into a large earthen bowl or jar, sprinkling the sugar between each layer of gages. Stand aside over night. In the morning pour off the juice carefully into a porcelain-lined kettle, bring quickly to a boil, skim it, and then add the gages. *Simmer* very gently, until tender and clear, about thirty minutes. Take them out one by one with a spoon and spread them on large dishes to cool. Boil the syrup a few minutes longer until thick. When the gages are cool, put

them into tumblers or jars, pour over the boiling syrup, and seal, or tie up.

Yellowgages, copper plums, prunes, and blue plums may be preserved in the same manner.

GOOSEBERRIES (Green)

Top and stem the gooseberries, wash in cold water, and drain. To every pound of gooseberries allow one and a quarter pounds of sugar and one and a half pints of water. Throw the gooseberries into a porcelain-lined kettle, cover with boiling water, and stand aside a few moments to scald. Put the sugar and water in another kettle to boil. As soon as its boils, skim and stand aside to cool. When the gooseberries feel tender, take them out carefully with a perforated skimmer, and slide them carefully into a pan of cold water. Let stand a few minutes, then lift them again with the skimmer and put them carefully into the syrup. Stand over a gentle fire and let *simmer* slowly for about twenty minutes or until they are quite clear. If the gooseberries seem likely to break, take them out carefully, and allow the syrup to boil a few minutes longer. When done, put carefully into jars or tumblers, and stand aside to cool. When cold, tie up as directed.

HUCKLEBERRIES

Wash and drain the huckleberries, then weigh, and to each pound allow three-quarters of a pound of sugar and the juice of half a lemon. Sprinkle one-half the sugar over the berries, and stand aside over night. In the morning drain off the juice, add the remaining sugar and the lemon-juice, and a half-pint of water, stir over the fire until the sugar is dissolved, bring quickly to a boil, skim, add the huckleberries, *simmer* gently until the berries are

tender not broken, about thirty minutes. When done, put them in jars or tumblers, and stand aside to cool. When cold, tie up as directed.

LEMONS

Select one dozen small lemons that are very ripe, and of uniform size. With a silver knife scoop out a hole from the stem end, and with your little finger loosen the pulp from inside rind, being careful not to disfigure or break the rind. While doing this hold the lemon over a bowl that all the juice may be saved. After you have the pulp entirely loosened, pull it out leaving the rind of the lemon whole. Throw each as it is finished in a pan of cold water, then drain and put in a porcelain-lined kettle. Dissolve an even teaspoonful of salt in two quarts of boiling water, pour it over the rinds, and *simmer* gently until clear and nearly transparent, then drain, and throw them again in cold water for three hours, changing the water every hour, then stand them aside in the water over night. In the morning drain, and cover with boiling water, and *simmer* gently for one and a half hours, then drain, and weigh the rinds, and to every pound allow one pound of granulated sugar and a half-pint of water. Put the sugar and water in a kettle and stand over the fire, stir until the sugar is dissolved, then bring quickly to a boil and skim, add the lemon-rinds, and all the juice from the pulp. *Simmer* gently until the rinds are clear and tender, then take them out singly and spread on flat dishes and stand the syrup aside for two days. Then roll four dozen juicy ripe lemons, cut them in halves, and squeeze out all the juice. To each pint of this juice allow one and a quarter pounds of granulated sugar. Put both into a porcelain-lined kettle, and stir over the fire until the sugar is dissolved ;

then boil rapidly for twenty minutes, or until a thick firm jelly. Try frequently, by placing a spoonful in a saucer, and standing it a moment in a cool place. If it congeals immediately, it is sufficiently done. Fill the lemon rinds with this jelly and stand aside over night to harden. Then put them with the open part downwards into glass jars, and pour over the syrup. Tie up as directed.

Limes and oranges may be preserved in the same way. These are delicious.

MULBERRIES

4 pounds mulberries 4¾ pounds sugar
1 quart mulberry-juice

FOR THE JUICE:—Put one pound of mulberries and one gill of water in a porcelain-lined kettle, *simmer* gently until the mulberries are soft, then strain through a fine sieve, pressing through all the juice. To this juice add the sugar, boil, and skim, then add the mulberries, and *simmer* very gently for fifteen minutes; then stand aside over night to cool. In the morning, if the syrup has not jellied, boil again for fifteen minutes, being very careful not to break the mulberries. Put into jars or tumblers, and stand aside to cool. When cold, tie up as directed.

PEACHES

Select large, juicy, ripe freestone peaches. Pare, cut into halves, and remove the stones. Weigh, and to each pound of peaches allow one pound of sugar and a half-dozen peach kernels. Put a layer of the peaches in a bowl or jar, then a layer of sugar, then another layer of peaches, than a layer of sugar, and so on until all is used. Cover and stand aside over night. In the morning put the peaches in a porcelain-lined kettle, add the kernels, and

bring quickly to a boil ; then *simmer* until the peaches are tender and clear. Lift them carefully, one piece at a time, and put into glass jars or tumblers. Stand aside to cool. When cold, pour over the syrup, and tie up as directed.

Apricots and nectarines may be done in precisely the same manner.

PEARS

Pears may be preserved in precisely the same manner as Peaches.

PINEAPPLE

Prepare as directed for canning. To each pound of pineapple allow three-quarters of a pound of sugar. Sprinkle the sugar over the pineapple, and stand aside over night. In the morning put it into a porcelain-lined kettle, bring quickly to a boil, skim, and *simmer* slowly for three-quarters of an hour. Put into tumblers, and when cold, tie up.

QUINCES

Select large ripe quinces. Wash and wipe them. Pare, core, and cut into slices, or they may be quartered. Throw each piece as finished in water to prevent discoloration. When you have sufficient for the preserving-kettle, put them in and cover with boiling water. *Simmer* gently until tender. When tender, lift carefully with a skimmer and slide on to flat dishes. Continue boiling the quinces in the same water until all are cooked. Put the parings and rough pieces into the same water in which you have cooked the quinces, and *simmer* gently one hour, keeping closely covered all the time ; then strain, and measure, and to every pint of this liquid allow one pound of sugar. Stir over the fire until the sugar is dissolved, bring quickly to a boil, boil rapidly ten minutes, skimming as the scum comes

to the surface. Now put in the quinces, and boil until they are clear, tender and red. If you wish them bright colored, keep the kettle closely covered while the quinces are in. When done, lift gently into glasses or jars, give the syrup another boil until it jellies, pour it over the quinces, and stand aside to cool. When cold, tie up as directed.

RASPBERRIES

Put three quarts of large red raspberries into a preserving kettle, mash them, and stand over a moderate fire to heat. At the first boil, remove them from the fire and press through a jelly-bag. Measure, and to every pint allow one pound of sugar. Put the sugar and juice into a porcelain-lined kettle and bring quickly to a boil. Boil rapidly ten minutes, and skim until the scum ceases to rise. Then put in three quarts of whole raspberries. Boil rapidly about five minutes, and then stand aside to cool. When cold, bring again to boiling point, then lift carefully by spoonfuls, and put into jars or tumblers. When cold, tie up as directed.

STRAWBERRIES

Strawberries may be preserved precisely the same as Raspberries.

TOMATOES (Green)

Select one peck of green, smooth tomatoes. Wash, and then cover with boiling water, let stand thirty minutes, wipe, and cut into slices. Slice also six large juicy lemons, and carefully remove the seeds. Put the tomatoes in a porcelain-lined kettle, add the lemons, six pounds of sugar, and an even tablespoonful of ground ginger or a small piece of

ginger-root sliced, add a half-pint of water to prevent burning, cover the kettle, and *simmer* gently for one and a half hours, skimming carefully. Then stand aside to cool. When cold, bring again to boiling-point, and *simmer* gently another hour. Then put into small jars or tumblers, and stand aside to cool. When cold, tie up as directed.

TOMATOES (Ripe)

Select a half-peck of fine, smooth tomatoes, not over-ripe. Scald, peel, and weigh them, and to each pound of tomatoes allow one pound of sugar, the juice and rind of half a lemon, a small piece of ginger root cut into slices. Put all together in a porcelain-lined kettle, and *simmer* gently for three hours, then put carefully into tumblers or jars, and stand away to cool. When cold, tie up as directed.

TOMATOES (Yellow)

The small yellow tomatoes, with an equal quantity of grated pineapple and preserved according to the preceding recipe, omitting the lemon and ginger, make most delightful preserves.

MARMALADES OR JAMS

BARBERRY JAM

Pick three pounds of barberries from the stalk, put them in a jar or farina-boiler, with three pounds of sugar. Stand the jar in a saucepan of boiling water, and *simmer* gently until the sugar is dissolved and the berries soft, then stand aside all night. In the morning put them in a porcelain-lined kettle, and *simmer* slowly for twenty-five minutes, stirring continually. When done, turn into tumblers, and

stand aside to cool. When cold, tie tightly with tissue paper, brushed over the top with the white of an egg.

BLACKBERRY JAM

Put the blackberries into a porcelain-lined kettle, stand them over a very moderate fire until thoroughly heated, then press them through a sieve. Measure the liquid, and to every pint allow a half-pound of sugar. Put the sugar and liquid back into the kettle, and boil rapidly twenty minutes, stirring occasionally to prevent scorching. Pour into tumblers or jars, and seal the same as fruit jelly.

RED CURRANT JAM

Make precisely the same as Barberry Jam, using three-quarters of a pound of sugar to every pound of currants.

Black and white currant jam may be made the same.

GRAPE JAM

Pulp the grapes; put the skins in one basin and the pulps in another. Pour the pulps in a porcelain-lined kettle, and bring to boiling-point; then press them through a colander, add the skins, and measure. Finish the same as Blackberry Jam.

Or, after boiling the twenty minutes, the whole may be pressed through a sieve to make it fine.

GREEN GRAPE JAM

Make precisely the same as Grape Jam, using three-quarters of a pound of sugar to every pint of grapes.

ORANGE MARMALADE No. 1

(Miss Anna Collins, Philadelphia)

One dozen of the finest oranges cut into thin slices. Pour on these six quarts of water, and let stand twenty-four

hours. Put to boil in same water, and boil three hours. Add seven pounds of white sugar, and boil until clear. Carefully keep out all seeds and core. Delicious.

ORANGE MARMALADE No. 2

(Miss Parloa)

Take equal weights of sour oranges and sugar. Grate the yellow rind from one-fourth of the oranges. Cut all the fruit in halves at what might be called the "equator." Pick out the pulp and free it of seeds. Drain off as much juice as you conveniently can, and put it on to boil with the sugar. Let it come to a boil; skim, and *simmer* for fifteen minutes; then put in the pulp and grated rind, and boil fifteen minutes longer. Put away in jelly tumblers.

PEACH MARMALADE

Rub the peaches but do not pare them. Cut them in halves, remove the stones, and to every pound of peaches allow a half-pound of sugar. Put the peaches in a porcelain-lined kettle, add sufficient water to cover the bottom of the kettle; cover, and heat slowly to boiling-point; then stir, and mash the peaches until fine, add the sugar and three or four kernels (to every quart of marmalade) blanched and pounded to a paste. Boil and stir continually for fifteen minutes, then stand over a more moderate fire, and cook slowly twenty minutes longer. Stir occasionally, that it may not scorch. Put away in stone jars.

Apricot and plum marmalade may be made in the same manner.

QUINCE MARMALADE No. 1

Pare, core, and quarter the quinces, saving the parings and cores, rejecting the seeds, cover with cold water, put them

in a porcelain-lined kettle, and *simmer* gently thirty minutes. Strain through a fine sieve. Weigh the quinces, and to every pound allow three-quarters of a pound of sugar. Add the sugar to the water in which the parings were boiled, stir until dissolved, add the quinces, and *simmer* gently until tender, about thirty-five minutes. Stir continually, and cook for fifteen minutes longer. Put away in tumblers or small jars.

QUINCE MARMALADE No. 2

Pare, core, and slice the quinces, and boil with just enough water to cover them, stirring and mashing the fruit with a wooden spoon until it becomes soft. When you have reduced all to a smooth paste, stir in a scant three-quarters of a pound of sugar for every pound of fruit. Boil ten minutes more, stirring constantly. Take off, and, when cool, put into small jars or tumblers as directed.

RASPBERRY JAM

Put six quarts of raspberries in a porcelain-lined kettle, add two quarts and a pint of granulated sugar. Mash the fruit with a long wooden spoon, stand over a quick fire, boil, and stir continually forty minutes. Put away as directed for jams.

RHUBARB JAM

Wash the young rhubarb and cut into pieces about an inch long. Do not peel it. Weigh, and to each pound allow three-quarters of a pound of sugar. Put all in a porcelain-lined kettle, bring slowly to a boil, then boil and stir continually for three-quarters of an hour. Put into jars or tumblers, and tie as directed.

BUTTERS

APPLE BUTTER

This should be made from new cider, fresh from the press, and not yet fermented. Fill a porcelain-lined kettle with cider, and boil until reduced one-half. Then boil another kettleful in the same way, and so continue until you have sufficient quantity. To every four gallons of boiled cider, allow a half-bushel of nice juicy apples, pared, cored, and quartered. The cider should be boiled the day before you make the apple butter. Fill a very large kettle with the boiled cider, and add as many apples as can be kept moist. Stir frequently, and when the apples are soft, beat with a wooden stick until they are reduced to a pulp. Cook and stir continuously until the consistency is that of soft marmalade, and the color is a very dark brown. Have boiled cider at hand in case it becomes too thick and apples if too thin. Twenty minutes before you take it from the fire, add ground cinnamon, and nutmeg to taste. It requires no sugar. When cold, put into stone jars and cover closely.

PEACH BUTTER

Select mellow yellow peaches. Pare and stone. Weigh, and to every pound allow three-quarters of a pound of sugar. Put the peaches in a porcelain-lined kettle, heat slowly. Mash and stir the peaches until perfectly smooth, then press through a fine sieve, add the sugar, and boil for fifteen minutes, stirring constantly. Put into small jars, and tie up as directed.

Plum and pear butter may be made in the same manner.

TOMATO BUTTER

Scald twenty pounds of ripe tomatoes and remove the skins, put them in a porcelain-lined kettle with four pounds of apples pared, cored, and quartered ; stand over a moderate fire to cook slowly for one hour, stirring occasionally to prevent sticking, then add eight pounds of sugar, the juice of four lemons, and one tablespoonful of powdered ginger. Cook and stir continually until reduced to the consistency of marmalade. Put in tumblers or jars. When cold, tie up as directed.

FRUIT JELLIES

APPLE JELLY

Lady blush or fall pippins are best for jelly. The first make a bright-red jelly, and the latter an almost white jelly.

Wipe the fruit, cut it into pieces without paring or removing the seeds. Put into a porcelain-lined kettle and barely cover with cold water ; cover the kettle, and boil slowly until the apples are very tender ; then drain them through a flannel jelly-bag—do not squeeze, or the jelly will be cloudy. To every pint of this juice allow one pound of granulated sugar. Put the juice into a porcelain-lined kettle, and bring it quickly to a boil ; add the sugar, stir until the sugar is dissolved, then boil rapidly and continuously until it jellies, skimming the scum as it comes to the surface ; twenty minutes is usually sufficient, but sometimes I have boiled it thirty-five minutes before it would jelly properly. It is wise to commence testing after fifteen minutes' boiling. To do this, take out one teaspoonful of the boiling jelly, pour it into the bottom of a saucer, and

stand it in a cold place for a moment ; then scrape it one side with a spoon—if jellied, the surface will be partly solid ; if not, boil a few minutes longer, and try again. As soon as it jellies, roll the tumblers quickly in boiling water, then fill them with the boiling liquid. Stand aside until cold and firm (about twenty-four hours). Then, if you have jelly-tumblers, put on the lids ; if not, cover with two thicknesses of tissue paper, and paste the edges of the paper down over the edge of the tumbler. Then moisten the top of the paper with a sponge dipped in cold water. This moistening stretches the paper, so that when it dries again it shrinks and forms a covering as tight and smooth as bladder skin. I do not recommend jelly being covered with brandied paper, as in my hands it has never been satisfactory. The jelly, in cooling, forms its own air-proof covering, and if the top of the tumbler be well secured, it is all that is necessary. Keep in a cool, dark place.

CRAB APPLE JELLY

Cut the large Siberian crab apples into halves, and then into quarters, and to every five pounds of apples allow one pint of water. Proceed and finish precisely the same as for Apple Jelly.

BLACKBERRY JELLY

The uncultivated blackberries are best for jelly, and should be rather under- than over-ripe. Put the berries into a stone jar, stand it in a kettle of cold water, cover the top of the jar, and heat slowly until the berries are soft. Now put a small quantity at a time into your jelly-bag, and squeeze out all the juice. Measure the juice, and to each pint allow one pound of granulated sugar. Turn the juice into a porcelain-lined kettle, and stand over a brisk

after it begins to boil, then stir in hastily the hot sugar, and stir until the sugar is dissolved, no longer. Skim thoroughly, bring it quickly to a boil again, and boil two minutes. Dip the tumblers into hot water, fill them with the boiling liquid, and stand away for twenty-four hours to jelly. If it is not then sufficiently jellied, cover the tumblers with common window-glass and stand in the sun several days. Then cover with tissue paper as directed for Blackberry Jelly.

DAMSON JELLY

Make precisely the same as Blackberry Jelly.

GRAPE JELLY

For this use ripe Concord, Isabella, or Clinton grapes. They should be freshly picked, and with the bloom on.

Make precisely the same as Blackberry Jelly.

GREEN GRAPE JELLY

Fox grapes are the best for this. Stem the grapes, put them in a porcelain-lined kettle, barely cover with cold water, and finish the same as Apple Jelly.

PEACH JELLY

Pare, stone, and slice the peaches, put them into a stone jar, and to each half-peck of peaches, allow one cup of water. Crack a dozen of the kernels and throw them in with the peaches. Stand the jar in a kettle of boiling water, cover closely, and boil for one hour, stirring until the fruit is well broken, then turn into a flannel jelly-bag, and hang up to drip. To every pound of this juice allow the juice of one lemon and one pound of granulated sugar. Finish the same as Apple Jelly.

PEAR JELLY

Make precisely the same as Apple Jelly, using the juice of one lemon to every pint of pear-juice. This is one of the most difficult of all jellies to make.

PLUM JELLY

For this use common blue plums. Wash them in cold water, put in a porcelain-lined kettle, and to every half-peck allow a pint of water; cover the kettle, and heat the plums until soft and tender, then turn into a flannel jelly-bag, and drip slowly until the pulp is dry. Do not squeeze or handle the bag, or the jelly will be cloudy. Finish the same as Apple Jelly.

QUINCE JELLY

Wipe the fruit, cut it in halves, then in quarters, remove the seeds, but do not pare. Now cut the quinces into thin slices, and finish the same as Apple Jelly.

The better way is to use the nice pieces for canning or preserving, and save the parings and knotty pieces for jelly, always rejecting the seeds, as they prevent the jelly from being clear and firm.

RASPBERRY JELLY

Make precisely the same as Blackberry Jelly.

RHUBARB JELLY

Wash and wipe the stalks, and, without paring, cut into pieces about one inch long, put into a porcelain-lined kettle, allowing one pint of water to every four pounds of rhubarb. Boil to a soft pulp, turn into a jelly-bag, and hang up to drip; do not squeeze or press. To every pint of this juice allow one pound of sugar. Boil and finish the same as Apple Jelly.

STRAWBERRY JELLY

Make precisely the same as Blackberry Jelly.

TUTTI FRUTTI JELLY

Take equal quantities of ripe morello cherries, red raspberries, currants and strawberries. Stone the cherries, saving all the juice that escapes. Mix all the fruit together, put into a jelly-bag and squeeze thoroughly. Empty the pulp from the bag, wash the bag through several waters, then turn the juice into it and drip slowly without pressure. When all has dripped, measure the juice, and to every pint allow one pound of granulated sugar. Turn the juice into a porcelain-lined kettle, and bring quickly to a boil, and then boil rapidly for ten minutes. While this is boiling, stand the sugar in earthen pans in the oven to heat, turn it while hot into the boiling juice, stir until the sugar is dissolved, then boil rapidly again until it jellies, about ten minutes longer. Try by dipping a little in a saucer and standing it in a cool place. If the surface congeals quickly it is done. Turn while hot into jelly-tumblers, and stand aside to cool. Tie up as directed.

BRANDY PEACHES

Take large white or yellow freestone peaches. (They must not be too ripe.) Scald them with boiling water; cover, and let stand until the water becomes cold. Repeat this scalding, then take them out, lay them on a soft cloth, cover them over with another cloth, and let them remain until perfectly dry. Now put them in stone jars, and cover with brandy. Tie paper over the tops of the jars, and let them remain in this way one week. Then make a syrup, allowing one pound of granulated sugar and a half-pint of water to each pound of peaches. Boil, and skim the syrup, then put in the peaches, and *simmer* until tender; then

take the peaches out, drain, and put them in glass jars. Stand the syrup aside to cool. When cold, mix equal quantities of this syrup and the brandy in which you had the peaches. Pour this over the peaches, and seal.

DRIED FRUITS

Fruits for drying should be perfect and quite ripe. If peaches, cut in halves, and take out the stones. It is best not to pare them, but the fur should be thoroughly rubbed with a piece of flannel. Spread them in a single layer on boards, and stand in the hot sun to dry gradually until they turn leather-color, bringing in always before sunset, and never put them out in cloudy or damp weather. A piece of mosquito netting will prevent the flies from reaching them. When dry, put into paper sacks, and hang in a dark, dry, cool place.

Apples are dried in the same manner, except they must be pared and cut into slices. Pears and quinces the same.

Plums may be dried the same as peaches.

Cherries should be stoned before drying.

All fruits may be dried in the oven, providing the oven is not sufficiently hot to scorch or scald the fruits. This is an excellent way, as the fruit is dried more quickly, and you escape the danger of its being stung by insects.

CONSERVED FRUITS

Make a syrup from a pound of sugar, and a half-pint of water; stir until the sugar is dissolved, then boil quickly about three or four minutes. Try by dipping a little in cold water; if it forms a small ball when rolled between the thumb and finger, it has attained the desired degree, known as the "ball." Throw the fruit to be conserved a little at a time into this syrup, let it *simmer* for a moment, lift

with a skimmer, draining free from all syrup. Sprinkle sugar thickly over boards or tin pans, place the fruit over it in a single layer, sprinkle over thickly with granulated sugar and place in the oven or sun to dry. When dry, make a syrup as before, and just before it reaches the "ball" degree add the fruit, stir with a wooden spoon until it begins to grain and sticks to the fruit. When cold, sift off the sugar and put out again to dry. When dry, place in boxes in layers between sheets of waxed paper. Keep in a cool, dry place.

ORANGE AND LEMON-PEEL

Take six Florida oranges or the same number of lemons, and take off the peel in quarters, throw into salt water for twenty-four hours, then drain, and throw into clear boiling water, and boil slowly one hour. Drain. Make a syrup from one pound of sugar and one pint of water; boil and skim it. Put in the lemons, bring to boiling-point, then stand away for twenty-four hours. Then drain the syrup from the peels, and spread them on a large dish, stand in the sun or oven for a few hours to partly dry. Then boil the syrup again for fifteen minutes, add the peels and stand away again over night. Repeat this process every day until you find the peels are clear and the syrup has penetrated them thoroughly. Then drain, sift thickly with granulated sugar, and stand in the sun or oven to dry. Keep in boxes between layers of waxed paper.

ORANGE PRAWLINGS

Take the peel from six Havana oranges, cut off the entire white part, leaving only the rind, which cut into small pieces about the size of a straw. Put one pound of sugar and a half-pint of water in a porcelain-lined kettle to boil. When it reaches the fifth degree, this may be ascer-

tained by dipping a small skimmer into the syrup, shaking it over the kettle, then blowing through the holes ; if small air bubbles are seen on the other side, it is just right. Throw in the orange peelings and let them boil about one minute, take them from the fire, and stir with a wooden spoon until the sugar grains and hangs about them. Sift off the loose sugar, and when cold separate them. Keep between layers of waxed paper, in boxes.

These are nice for mince pies or puddings.

TOMATO FIGS

Allow to six pounds of tomatoes, three pounds of granulated sugar. Select those that are quite ripe, small, and smooth. Scald and remove the skins. Place a layer of the tomatoes in the bottom of a porcelain-lined kettle, strew them thickly with the sugar, and place them over a moderate fire. Stew very gently until the sugar appears to have thoroughly penetrated the tomatoes. Lift them carefully one at a time with a spoon, spread them on dishes, and dry in the sun, sprinkling with granulated sugar several times while drying. When perfectly dry, pack in jars with a layer of sugar between each layer of tomatoes. Care must be taken not to let rain or dew fall on them while drying.

SYRUPS

These are made from the juices of fruit with sufficient quantity of sugar for their preservation, and retaining them in their liquid state. Cooling, delicious drinks, puddings, ice creams, and water-ices may be made from them when the fruits themselves are out of season.

CURRENT SYRUP

Mash the currants and stand aside in a warm place for four days. Cover to keep out dust and insects. Then turn into a jelly-bag and let drip slowly. If you wish it very clear, filter through filtering-paper. Measure the juice, and to every pint allow two pounds of granulated sugar. Mix the juice and sugar together until only a small portion settles to the bottom, then pour it into a farina-boiler, place over the fire, and the heat of the water as it boils around will dissolve the sugar. When this has been thoroughly effected, take it from the fire and stand aside to cool. When cold, put into small bottles, fill them to the top, cork tightly, seal, and keep in a dark, cool, dry place. Be very careful that you use only porcelain or granite articles in the making of syrups, as the acids of the fruits will act upon metal and change the bright-red color to a purple. Use a wooden spoon in stirring. Strong heat or boiling also destroys the color and flavor of the syrups.

Cherry and grape syrups may be made in the same manner.

LEMON SYRUP

This syrup may be made in the spring when lemons are plentiful and cheap. It is best to buy them by the box as the syrup will keep the entire year. Wipe the lemons with a damp cloth and roll hard under your hand to soften them. Cut in halves and squeeze every particle of juice from them. If the yellow rind or zest of the lemon is liked, they may be rolled in a portion of the sugar. To every quart of juice allow six pounds of granulated sugar. Put the sugar in a large porcelain-lined kettle. Beat the whites of two eggs to a stiff froth, mix gradually with them one quart of clear water, and then add the whole to the sugar. Stir until the sugar is dissolved, then place the kettle over the fire, and boil and skim until the scum ceases to rise. Strain the lemon-juice, add it to the boiling syrup, cover, and boil ten minutes. Stand aside to cool. When cold fill into clean bottles that have been rinsed well with alcohol, cork tightly and seal.

ORANGE SYRUP

Make precisely the same as Lemon Syrup, allowing six pounds of sugar to every two quarts of orange-juice.

PINEAPPLE SYRUP

Put three pounds of sugar in a porcelain-lined kettle. Beat the white of one egg to a froth, add to it gradually one pint of clear cold water, add this to the sugar, stand it over the fire, and boil and skim until perfectly clear. Stand aside to cool. Pare and grate sufficient Havana pineapples to make three pints of juice, which must be strained carefully through a flannel bag. Boil the syrup again for ten

minutes, then add gradually the pineapple-juice, let it come again to a boil, skim, and stand aside to cool. When cold, bottle, cork, and seal.

QUINCE HONEY

5 nice quinces, pared and grated
1 pint of water
5 pounds of granulated sugar

Stir the grated quinces into the boiling sugar and water. Cook fifteen minutes, pour into glasses, and let cool before covering.

RASPBERRY SYRUP

Mash the berries and stand in a warm place for two or three days, or until fermentation has commenced. If this was omitted the syrup would jelly instead of remaining liquid. To every pint of juice allow two pounds of sugar. Finish precisely the same as Currant Syrup.

Blackberry syrup may be made precisely the same.

ROSE SYRUP

1 pound of rose leaves 1 quart of clear water
4 pounds of granulated sugar

Put the water in a porcelain-lined kettle, bring to boiling point, add the leaves, take from the fire, cover, and stand over night. Then strain through a fine cloth, add the sugar, place in a farina-boiler, and boil until the sugar is thoroughly dissolved. Stand aside to cool, and bottle.

Violet syrup may be made in the same way; first freeing the flowers from stalks and calyx.

STRAWBERRY SYRUP

Put two pounds of sugar and a pint of water in a porcelain-lined kettle, stir until the sugar is dissolved, boil, and

skim. Stand aside to cool. Mash fresh ripe berries and strain them through a bag. Bring the syrup to boiling-point and boil rapidly until, when dropped in cold water and rubbed between the thumb and finger, it forms the small "ball." Now add to this a quart and half-pint of strawberry-juice, let it come to a boil, skim, and stand aside to cool. When cold, bottle and seal.

RASPBERRY VINEGAR

Put two quarts of raspberries into a stone jar, and pour over them one quart of good cider vinegar. Cover and stand aside for two days, then drain off the liquid without mashing the berries, pour it over a quart of fresh fruit, and stand as before. Do this once more, the last time straining through a muslin bag. Now add one pound of sugar to every pint of this liquid. Boil slowly five minutes, skim, let stand fifteen minutes, bottle, and seal.

Strawberry and blackberry vinegars are made in precisely the same manner.

PICKLING

SWEET PICKLES

Sweet pickles may be made from all fruits that can be preserved, including citron, watermelon-rind, and cucumbers. The syrup should be rich and sufficiently cooked to keep without being hermetically sealed. Smooth-skinned fruits should be well pricked before cooking.

SPICED PEACHES

7 pounds of peaches	1 teaspoonful of ground cloves
4 pounds of sugar	2 teaspoonfuls of allspice
1 pint of vinegar	2 teaspoonfuls of cinnamon
½ ounce of ginger-root	½ teaspoonful of ground mace

Pare the peaches, but do not remove the stones. Put the vinegar and sugar on to boil, Mix the spices and divide them into four parts. Put each into a small square of muslin, tie tightly, and then throw them into the sugar and vinegar. When this mixture is hot, add the peaches; bring all to boiling-point, take from the fire, and turn carefully into a stone jar. Stand in a cool place over night. Next day, drain all the liquor from the peaches into a porcelain-lined kettle, stand it over a moderate fire, and, when boiling hot, pour it back in the jar over the

peaches. Next day, drain and heat again as before, and do this for nine consecutive days ; the last time boil the liquor down until there is just enough to cover the fruit. Add the fruit to it, bring the whole to a boil, and put in jars or tumblers for keeping.

The following fruits may be pickled or spiced in the same manner: Apples, Cantaloupes, Cherries, Pears, Plums, Quinces, Watermelon-rind.

SOUR PICKLES

For these, use none but the best *cider* vinegar. Do not boil it, as in this way it is weakened ; bring it only to scalding-point before pouring it over the pickles. A tiny piece of alum scalded with cucumber or gherkin pickles makes them crisp.

Always prepare pickles in porcelain-lined or granite kettles ; use wooden spoons, never metal. Spice carefully, so that one flavor will not predominate, but will all combine to make a pleasant whole. Cucumbers and other pickles are often so strongly flavored with onion, spices, etc., that the original flavor is entirely lost.

Pickles should be kept in a dark dry place in stone or glass jars.

Nasturtiums or a small piece of horse-radish thrown in each jar prevents the vinegar from moulding.

If you wish your cucumbers green, put them into cold vinegar in a porcelain-lined kettle, stand them over a moderate fire, and heat slowly until they become green.

As pickles of all kinds are indigestible, eat sparingly and masticate thoroughly.

JERUSALEM ARTICHOKEs

Wash and scrape the artichokes, throw them in cold water for two hours, drain, cover with fresh boiling water, and boil until tender, about twenty minutes. Drain, and put them into glass or stone jars. To every quart of artichokes allow one pint of cider vinegar, one bay leaf, one slice of onion, four whole cloves, and a blade of mace. Put the vinegar in a porcelain-lined kettle with all the other ingredients, stand it over a moderate fire, and bring slowly to boiling-point, then pour it over the artichokes, and stand away to cool.

They will be ready to use in twenty-four hours, and will keep two weeks.

PICKLED BEANS

String a quarter of a peck of tender green beans, throw them into a kettle of boiling water, add a teaspoonful of salt, and boil twenty-five minutes. When done, drain in a colander, let stand until cold; then put into glass or stone jars, sprinkle lightly with cayenne, add a tablespoonful of whole mustard, a tablespoonful of chopped horse-radish, and cover the whole with good strong cider vinegar.

BORDEAUX SAUCE

(Mrs. Henry Addis)

1 gallon of chopped green tomatoes	1 ounce of cloves
2 gallons of chopped cabbage	1 ounce of turmeric
1 ounce of black pepper	1 ounce of ginger
$\frac{3}{4}$ pound of brown sugar	1 ounce of celery-seed
1 gill of salt	$\frac{1}{4}$ pound of mustard-seed
	1 gallon of vinegar

Mix the cloves, ginger, turmeric, pepper, celery-seed, mustard-seed, sugar and salt together, then add the vinegar;

pour this over the cabbage and tomatoes turn into a porcelain-lined kettle, and *simmer* gently twenty minutes. Put away in glass or stone jars.

PICKLED CABBAGE

Chop sufficient cabbage to make one gallon, add to it two good-sized onions chopped fine, two red and two green peppers cut into small strips. Put a layer of this in the bottom of a stone jar, sprinkle with a tablespoonful of salt, then another layer of cabbage, and another spoonful of salt, and so on until all the cabbage is used; cover and stand away over night. Next day take it out and press thoroughly in a colander. Put a layer of the cabbage in the bottom of the jar, sprinkle over a few mustard-seeds and one or two whole cloves, then another layer of cabbage and mustard-seed, and so on until all the cabbage is in. Do not pack tightly. Cover with good cider vinegar, wait until the vinegar soaks to the bottom of the jar, cover again, and so continue until the cabbage is thoroughly moistened with vinegar, and it is ready for immediate use.

Red cabbage may be pickled in the same way, leaving out the peppers.

CELERY PICKLE

Select a very solid white head of cabbage and chop sufficient to make two quarts, and cut into small pieces the same amount of white celery. Put both in a porcelain-lined kettle, add two tablespoonfuls of salt, a quarter of a pound of white sugar, a quarter of a pound of white mustard seed, a half-ounce of ginger-root, or powdered ginger, and two quarts of good cider vinegar. Stand over a slow fire to *simmer* until cabbage is tender, about a half hour. When cold, put into stone or glass for keeping.

CHOW CHOW

$\frac{1}{2}$ pound of English mustard	$\frac{1}{2}$ gallon of vinegar
$\frac{1}{2}$ ounce of turmeric	1 cup of sugar
2 tablespoonfuls of mustard-seed	1 gill of salad oil
1 quart of string beans	1 head of cauliflower
1 quart of button onions	1 quart of tiny cucumbers

Boil the cauliflower, beans and onions separately until tender. Cover the cucumbers with strong salt water, and soak twenty-four hours. Then mix altogether. Put the vinegar in a porcelain-lined kettle. Mix the mustard and turmeric together, and moisten them with a little cold vinegar, then stir them into the hot vinegar and stir continuously until it begins to thicken; then add the sugar, mustard-seed, and oil, stir again, and pour this, while hot, over the vegetables. Put away in glass or stone jars

Cauliflower may be pickled in precisely the same manner.

SMALL CUCUMBER PICKLES

Wash and wipe one hundred small cucumbers, and place them in jars. Cover them with boiling brine, strong enough to bear an egg; let stand twenty-four hours. Then take them out, wipe, place in clean jars, and cover with hot vinegar spiced with an onion, twelve whole cloves, one ounce of mustard seed, and three blades of mace. They will be ready to use in two weeks.

LEMON PICKLE

For this, choose small fruit with a thick rind. Rub the rind well with a piece of flannel; then slit them down the quarters, but not quite through the pulp, fill these slits with salt and press them together. Stand the lemons upright in an earthen dish for four days; by this time they will be

partly covered with brine. Turn them every day for three days longer in this brine. Drain. Add to this brine sufficient cider vinegar to cover the lemons, add one Jamaica pepper, and one ounce of green ginger-root cut into small pieces, bring to boiling-point, skim, and then stand aside to cool. When cold, pour it over the lemons and put away in glass jars.

MELON MANGOES

Select small green watermelons or muskmelons. Remove a piece about an inch wide the whole length of the melon ; from this opening remove the seeds with a spoon, and scoop out the soft portion in the centre. Place this melon with the piece taken from it by its side in a tub, and so continue until you have the desired quantity. Make a brine of salt and clear cold water, sufficiently strong to bear an egg ; pour this over the melons, cover, and stand away for twenty-four hours. Drain, keeping each piece carefully with its own melon.

Make a filling as follows : to every dozen melons allow two hard heads of cabbage chopped fine, add to it, six white onions chopped, a pint of nasturtiums, a teaspoonful of ground cinnamon, a teaspoonful of ground cloves, a tablespoonful of chopped horse-radish, a half-teaspoonful of black pepper, a tablespoonful of salt, and mix all well together. Fill this into the melons, press down firmly, put in the piece and tie with twine. When all are thus prepared, place them in a stone jar, cover with vinegar, and stand aside twenty-four hours, then place them in a porcelain-lined kettle, and *simmer* gently a half-hour, then place them back regularly into the jar, and cover with fresh cold cider vinegar, add a cupful of nasturtiums or a few pieces of horse-radish (this is to prevent moulding), and stand

away over night. In the morning drain off the vinegar without disturbing the mangoes. Bring the vinegar to boiling-point, pour it again over the mangoes, and when cold, tie up, and keep in a cool, dry place.

Cucumber mangoes are made in precisely the same manner.

PEACH MANGOES

Select large, freestone peaches. Put them in a stone jar and cover them with brine sufficiently strong to bear an egg, and let stand forty-eight hours, then take them from the brine and throw them into cold water for twenty minutes. Wipe each one carefully without breaking the skin, and with a sharp silver knife remove a small piece from one side and extract the stone. Sprinkle the inside lightly with celery seed. Have ready sufficient grated horse-radish, moistened with vinegar, to fill the peaches. As each peach is filled replace the small piece taken from the side and sew it all around with strong white thread. Stand them in stone or glass jars, as closely together as possible. To every five dozen peaches allow

1 gallon of vinegar
1 pound of brown sugar
 $\frac{1}{4}$ teaspoonful of cayenne

Put the vinegar, sugar and cayenne into a porcelain-lined kettle, bring quickly to a boil, and immediately take off. Pour boiling hot over the peaches. When cold, tie up. They will be ready for use in ten days, and are very good.

PEPPER MANGOES

Cut the tops from one dozen red and one dozen green peppers. Remove the seeds and save the tops. Stand the peppers upright in a tub ; put a teaspoonful of salt in each

one, cover with cold water, and soak twenty-four hours. Drain. Cut two large heads of cabbage on a cabbage cutter, add to this one teaspoonful of ground cloves, one teaspoonful of ground allspice, four tablespoonfuls of whole mustard and two tablespoonfuls of salt; mix thoroughly. Stuff the peppers with this mixture. Put on the tops and tie tightly. Stand them upright in stone jars, and cover with cold vinegar.

TOMATO MANGOES

Select smooth, medium-sized green tomatoes. Cut from the top or stem end a piece sufficiently large to allow the removal of the seeds without breaking the tomato. Stand them upright in a tub, with each top by the side of its corresponding tomato, and finish precisely the same as Pepper Mangoes. The flavor of tomato mangoes is improved by placing here and there in the jar a pepper mango.

PICKLED MARTINES

Take a quarter-peck of young martines, sufficiently tender to puncture easily with a pin. Wash them in cold water, and then place them in a tub. Make a brine sufficiently strong to bear an egg, pour over the martines, cover, and stand aside for three days, then drain, and cover with cold water; stand twenty-four hours. Drain and wipe dry, put them into a porcelain-lined kettle, cover with good cider vinegar, add a tablespoonful of whole allspice, the same of whole cloves, three bay leaves, and a dozen pepper-corns. Bring the whole quickly to a boil, and boil one minute. Stand aside to cool. When cold, put into jars and tie up. In eight weeks they are ready for use, and are generally a favorite pickle.

MIXED PICKLES

- $\frac{1}{2}$ medium-sized head of cabbage
- 4 large roots of celery
- 4 tablespoonfuls of grated horse-radish
- 6 large green tomatoes
- 1 large or two small Spanish onions
- 1 $\frac{1}{2}$ quarts of vinegar
- $\frac{1}{4}$ teaspoonful of powdered alum

Chop all the vegetables and mix them together. Put a layer about two inches thick in the bottom of a jar, sprinkle it with a tablespoonful of salt, then another layer of vegetables and salt, and so on until all is used. Let stand twenty-four hours, then drain, and press out all the liquor; cover with boiling water, let stand again ten minutes, then press with your hands until perfectly dry. Add to one quart of vinegar, a quarter-teaspoonful of powdered alum and stir until dissolved. Now put a layer (two inches thick) of the pickles in the bottom of the jar, then sprinkle with mustard seed, black pepper, and the grated horse-radish; now another layer of pickles, and so on until all is used. Now pour over it the vinegar, let stand two days, and it is ready to use.

PICKLED NASTURTIUMS

Pick the green seeds (after the flower has dropped off) with stems about one and a-half inches long, lay them in moderately salted cold water for forty-eight hours. Then lay them in fresh cold water twenty-four hours, drain, pack in bottles or jars and cover with boiling vinegar. Tie up, and stand away at least four weeks before you use them. These may be used as a substitute for capers.

MOCK OLIVES

- | | |
|-----------------------------------|----------------------------------|
| $\frac{1}{4}$ peck of green plums | 1 ounce of white mustard-seed |
| 2 quarts of cider vinegar | 2 heaping tablespoonfuls of salt |

Add the mustard and salt to the vinegar, pour into a porcelain-lined kettle, and bring quickly to boiling-point, pour it while boiling over the green plums, and stand away over night. In the morning drain off the vinegar, make it again boiling hot and pour it over the plums. When cold, put into bottles and cork tightly.

PICKLED ONIONS

Pour boiling brine over the small button onions, let them stand twenty-four hours, then drain, and cover with hot vinegar spiced to taste.

PICKLED PARSLEY

Select perfect curly heads of parsley. Wash thoroughly in salt water, drain, and shake until dry. Put into jars of cold vinegar; to each quart allow a tablespoonful of chopped horse-radish. Cover and stand away for use. This is especially nice for garnishing cold meat dishes when parsley is out of season.

PICKLED PEPPERS

Take half large green, the remaining half red and yellow mixed (sweet peppers). Make a small incision at the side and carefully remove the seeds without breaking the peppers. Make a brine sufficiently strong to float an egg and put the peppers in it, cover, and stand aside for twenty-four hours. Renew the brine and stand away again for twenty-four hours. Now drain, and wash carefully in cold water. To every two dozen peppers, allow a quart of vinegar and a quart of water, put this in a porcelain-lined kettle, bring to boiling-point, pour over the peppers, and stand aside to cool. When cold, drain, and throw this vinegar and water away. Bring to a boil sufficient good

cider vinegar to cover the peppers, pour it over the peppers while boiling hot. When cold, tie up for use.

PICCALILLI

- 3 dozen of small cucumbers
- 1 small head of white cabbage
- 2 quarts of small string beans
- 6 roots of celery
- 3 red peppers
- 3 green peppers
- 2 heads of cauliflower
- $\frac{1}{2}$ teaspoonful of ground mace
- $\frac{1}{2}$ teaspoonful of ground allspice
- $\frac{1}{2}$ teaspoonful of ground ginger
- 1 teaspoonful of black pepper
- 2 ounces of mustard-seed
- ✓ 1 clove of garlic
- Sufficient vinegar to cover

Chop all the vegetables rather fine, add the garlic pounded, pack into a large stone jar, cover with cold water slightly salted, and stand aside for twenty-four hours. Then drain in a colander and press till dry. Return to the jar and cover with the vinegar boiling hot, to which has just been added the spices. This pickle may be hermetically sealed while hot, or the vinegar reheated for two or three mornings.

OILED PICKLES

- | | |
|---------------------------------------|------------------------|
| 100 small cucumbers | 1 quart of onions |
| $\frac{1}{4}$ pound of ground mustard | 1 pint of olive oil |
| 1 teaspoonful of black pepper | 1 ounce of celery-seed |
| $\frac{1}{4}$ pound of whole mustard | 2 quarts of vinegar |

Pare the cucumbers and onions, and slice them in thin slices. Put a layer of cucumbers, then a layer of onions, then a heavy sprinkling of salt, then another layer of cucumbers, and so continue these alternations. On top, place

a heavy weight to press them down ; let stand over night, or at least six hours. Then drain off the liquor. Put a tablespoonful of powdered alum in sufficient cold vinegar to cover the pickles, stir until the alum is dissolved, pour this over the cucumbers and onions, and stand aside for four or five hours. Then drain. (This vinegar may be saved to use for other purposes.) Put the cucumbers and onions into glass or stone jars. Mix the mustard, pepper and celery-seed with the oil, then add gradually the two quarts of vinegar, and pour over the cucumbers and onions. Fasten the jars, and in two weeks the pickles will be ready to use.

GREEN TOMATO PICKLES

1 peck of green tomatoes,	$\frac{1}{4}$ pound of ground mustard
sliced	1 dozen onions, sliced
1 $\frac{1}{2}$ ounces of black pepper	1 ounce of whole cloves
1 ounce of whole allspice	1 ounce of mustard-seed

Put a layer of tomatoes, then a layer of onions, then a sprinkling of salt, then another layer of tomatoes, and so on ; let stand over night. Next morning, drain off all the liquor, put them in a porcelain-lined kettle with all the other ingredients, cover with vinegar, and *simmer* gently fifteen minutes. Put away in stone or glass jars.

RIPE TOMATO PICKLES

Choose small red or yellow tomatoes, prick them with a pin, put in glass or stone jars, add two or three dozen nasturtium-seeds to each quart of tomatoes, cover with good cold cider vinegar. They will be ready for use in about two weeks and will keep all winter.

PICKLED WALNUTS

The walnuts should be gathered when very young and soft, soft enough to be easily pierced with a pin. They should

be gathered in the middle of the day when the sun is hot upon them. Rub them with a coarse flannel. Then make a brine from salt and water, strong enough to bear an egg, and let them lie in it nine days, changing the brine every other day. At the end of this time, take them out, spread them on large dishes and expose them to the atmosphere for about thirty minutes. Then pour over them boiling water, then take them out one at a time, rub them with a piece of coarse flannel, and pierce them with a large needle in several places. Now place them in glass jars. To every hundred walnuts allow one gallon of vinegar, one ounce of cloves, one ounce of allspice, one ounce of black pepper, a half-ounce of mace, and a half-ounce of nutmeg. Put the spices in the vinegar, and scald in a porcelain kettle for fifteen minutes. Then strain the vinegar, and pour it, boiling hot, over the walnuts ; add a large tablespoonful of grated horse-radish, and a cupful of mustard-seed. Cover closely and stand in a cool place.

TO SALT CUCUMBERS FOR PICKLING

Choose very small cucumbers as free from spots as possible. Put a layer of cucumbers in the bottom of a cask, then a layer of coarse salt, about a quarter of an inch thick, then another layer of cucumbers, another of salt, and so continue until all the cucumbers are used. Place a board on top of the pickles, on which put a heavy stone to keep the pickles down. If you raise your own cucumbers, gather them early in the morning, or late in the evening, as cutting them at midday will wilt the vines. After the stone is placed on the board, pour around about a quart of water to moisten the salt. This with the juice that exudes from the cucumbers should make sufficient brine to cover. **A**

new supply of cucumbers may be added ; simply remove the board and stone, and arrange in layers as before. A few cabbage leaves or horse-radish tops may be placed underneath the board. This will prevent moulding. When the cask is nearly full, tuck a cloth closely around the edges, place board and weight on top of it, cover the cask, and the cucumbers will keep perfectly for one or two years.

When wanted for pickling, carefully lift the cloth with the scum, wash the board, the stone, and the cloth in clear warm water. Do not be alarmed at the heavy scum found. With a clean cloth wipe all the scum from the sides of the cask ; take out as many as are wanted, return the cloth, board and weight, and cover closely as before.

Place the cucumbers taken out in a large vessel of cold water, soak three days, changing the water each day, then drain and wipe carefully, without bruising. Put a porcelain-lined kettle over the fire and fill half full of good cider vinegar, add as many cucumbers as the vinegar will cover, let the whole come to a boil, turning the cucumbers several times with a wooden spoon to prevent those in the bottom from becoming soft. After they are thoroughly heated, drain, and put them in a stone jar. Throw this vinegar away. Cover the cucumbers with fresh cold vinegar ; spices may be added to taste. A tablespoonful of chopped horse-radish will prevent moulding. They will be ready for use in about a week.

String beans and green tomatoes sliced may be prepared in precisely the same manner.

PICKLED CORN

Corn, Lima beans and string beans may be packed in salt precisely the same as cucumbers, and after soaking twenty-four hours, may be cooked the same as green vegetables, changing the water once or twice while boiling.

Many like this way of preserving vegetables better than canning.

The following is a list of vegetables, etc., and their season for pickling :

Artichokes—July and August.

Beans—July and August.

Cabbage—September.

Cabbage, red—September.

Cauliflower—August and September.

Celery—October and November.

Cucumbers—July to middle of August.

Martines—July and August.

Muskmelons—First to middle of September.

Nasturtiums—August and September.

Onions—August.

Parsley—October.

Peppers—August.

Tomatoes, green—September.

Tomatoes, ripe—August.

Walnuts—The early part of July, or the first week the walnuts form.

CATSUPS

CUCUMBER CATSUP

For this, choose large, ripe cucumbers. Pare, remove the seeds, and grate. To every pint of this pulp allow :

- $\frac{1}{2}$ pint of cider vinegar
- $\frac{1}{4}$ teaspoonful of cayenne
- 1 teaspoonful of salt
- 2 heaping tablespoonfuls of grated horse-radish

Drain the grated cucumber in a colander, then mix with all the other ingredients. Bottle and seal.

MUSHROOM CATSUP

Take freshly gathered mushrooms and examine them carefully to see that they are all right. Wipe them, but do not wash. Put a layer of the mushrooms in the bottom of an earthen dish, then sprinkle well with salt, then another layer of mushrooms, another of salt, and so on alternately ; cover with a folded towel, and stand in a very warm place for twenty-four hours ; then mash and strain through a coarse bag. To every quart of this liquor add one ounce of pepper-corns, and boil slowly in a porcelain-lined kettle for thirty minutes ; then add a quarter-ounce of whole allspice, a half-ounce of sliced ginger-root, one dozen whole cloves, and three blades of mace. Boil fifteen minutes

longer. Take from the fire and stand aside to cool. When cold, strain through flannel, and put into small bottles, filling to the very top. Cork tightly and dip in sealing-wax.

TOMATO CATSUP No. 1

(Prof. Rachel Bodley)

Cut ripe tomatoes into thin slices ; then put into a stone jar a layer of tomatoes and a layer of salt, and stand aside for three days. Then press through a sieve, add vinegar, and spice to taste, bottle and seal.

TOMATO CATSUP No. 2

For catsup, use tomatoes that are solid and free from decay. They should be gathered in August, as later in the season they lose their flesh, become watery and acid.

1 bushel of ripe tomatoes	2 ounces of mustard
$\frac{1}{2}$ gallon of vinegar	1 ounce of ginger
$\frac{1}{2}$ pound of sugar	$\frac{1}{2}$ ounce of cloves
$\frac{1}{2}$ pint of salt	$\frac{1}{8}$ ounce of cayenne
1 $\frac{1}{2}$ ounces of black pepper	$\frac{1}{8}$ ounce of powdered
1 $\frac{1}{2}$ ounces of allspice	assafetida
1 pint of alcohol	

Put the tomatoes on to boil, boil gently a half-hour, then press them through a sieve to remove the seeds and skins. Return this liquid to the kettle (which should be porcelain-lined), and boil down to one and a half gallons ; then add the vinegar and evaporate to one and three-quarter gallons ; then add the sugar, salt and spices , stir until thoroughly mixed. Put the assafetida into a teacup, add to it two tablespoonfuls of the catsup, stir until thoroughly mixed, then turn it into the kettle, stir *continually* until the catsup comes to a boil, then take it from the fire and add the alcohol. Bottle and seal while hot.

This recipe has been in constant use in my own family for years, and is pronounced, by those who have used it—perfect.

COLD TOMATO CATSUP

Peel and chop very fine a half-peck of ripe tomatoes. Drain them in a colander, then turn them into an earthen vessel and add a half-cup of grated horse-radish, one cup of salt, one cup of black and white mustard-seed mixed, two tablespoonfuls of black pepper, two red peppers and two roots of celery chopped fine, two teaspoonfuls of celery-seed, one cup of nasturtiums chopped fine, one cup of brown sugar, two tablespoonfuls of ground cloves, two tablespoonfuls of ground allspice, a teaspoonful of cinnamon, a teaspoonful of mace, and one quart of cider vinegar. Mix all well together, bottle, and seal.

WALNUT CATSUP

Take one hundred green walnuts that are young enough to be pierced through easily with a pin. Pierce each walnut in five or six places, then put them in an earthen vessel, cover with a half-pound of salt and two quarts of vinegar. Cover and stand aside for six days, mashing with a potato-masher and stirring every day. At the end of that time, strain off and squeeze every drop of liquor from the walnuts. Add a half-pint of vinegar to the remaining husks, beat them with a potato-masher and squeeze again. Turn all this liquor into a porcelain-lined kettle, add to it one ounce of whole pepper-corns, forty whole cloves slightly bruised, a quarter-ounce of whole mace, a quarter-ounce of nutmeg cut in thin slices, a small root of horse-radish cut in slices, one blade of garlic chopped, one long red pepper, a half-pound of anchovies, and a quarter-ounce of green ginger-

root cut in slices. Bring this mixture slowly to a boil, cover the kettle closely, and boil slowly a half-hour. Then strain through a cloth and stand aside to cool. When cold, add one pint of port wine; bottle, cork tightly, and seal. This should stand three or four months before using.

MIXED SAUCE

- 1 gill of walnut catsup
- 4 tablespoonfuls of essence of anchovy
- $\frac{1}{2}$ ounce of grated lemon-peel
- $\frac{1}{2}$ ounce of garlic
- 1 ounce of horse-radish
- $\frac{1}{2}$ ounce of black pepper
- 1 even teaspoonful of celery-seed
- 1 even teaspoonful of curry powder
- 1 gill of mushroom catsup
- $\frac{1}{2}$ pint of port wine

Pound or grind the celery-seed; grate the horse-radish, and mix all the ingredients together. Bottle and cork tightly, and shake well every day for two weeks, then strain through a very fine muslin, bottle, cork, and seal. This is a very relishing sauce, and very wholesome.

IMITATION OF WORCESTERSHIRE SAUCE

Add to one quart of vinegar three-quarters of an ounce of cayenne, three cloves of garlic chopped fine, five anchovies mashed, twelve whole cloves bruised, and two blades of mace. Cover, and stand aside over night. Next day, rub through a fine sieve, strain, add one gill of port wine, put it in a demijohn, cork, and stand aside for ten days; then bottle, cork, and seal.

FLAVORED VINEGARS

CELERY VINEGAR

- $\frac{1}{4}$ pound of celery-seed
- 1 quart of cider vinegar
- 1 teaspoonful of salt
- 2 teaspoonfuls of granulated sugar

Mix all the ingredients together, put in a porcelain-lined kettle and bring to boiling-point. When cold, put in a large bottle, and shake every day for two weeks. Then strain through a fine cloth or filter, bottle, and cork tightly.

CHILI VINEGAR

This is made by infusing fifty of the small foreign bird-peppers (small red and yellow peppers about one inch long) in one pint of the best white wine vinegar for two weeks.

HORSE-RADISH VINEGAR

(Marion Harland)

- 6 tablespoonfuls of scraped or
grated horse-radish
- 1 tablespoonful of white sugar
- 1 quart of vinegar

Scald the vinegar ; pour boiling hot over the horse-radish. Steep a week, strain and bottle.

ONION VINEGAR

- | | |
|-----------------------|-------------------------------|
| 1 quart of vinegar | 2 teaspoonfuls of white sugar |
| 1 teaspoonful of salt | 2 large Spanish onions |

Grate the onions, mix with them the salt and sugar, let stand two hours, and add the vinegar. Turn into bottles, and shake every day for two weeks. Then strain through a fine cloth, bottle, and cork.

This may be used for salads, etc., where a very delicate onion flavor is desired.

TARRAGON VINEGAR

Put into a wide-mouthed bottle one cup of freshly-gathered tarragon leaves, cover with a quart of good cider vinegar; cork the bottle and stand aside for two weeks, shaking frequently; then strain and squeeze through a flannel bag. Pour into small bottles, cork, and keep in a cool place.

This is an agreeable addition to all salad and fish sauces.

SALAD VINEGAR

For daily use for French dressing a spiced vinegar gives zest to the salad. Mash two cloves of garlic, grate one onion, add a quarter teaspoonful of celery seed, one whole clove, and four bay leaves. Cover with one quart of good vinegar and fasten. Shake each day for three weeks and strain. Bottle for use.

POWDERS AND DRIED HERBS

CURRY POWDER

3 ounces of turmeric	1 ounce of mustard
3 ounces of coriander-seed	$\frac{1}{2}$ ounce of allspice
1 ounce of black pepper	$\frac{1}{2}$ ounce of cardamon-seed
1 ounce of ginger	$\frac{1}{4}$ ounce of cumin-seed

Pound all the ingredients in a mortar until reduced to a fine powder. Sift, bottle, and cork.

GUMBO FILLET POWDER

Take the very young tender leaves of the sassafras, spread them out on white paper, and dry in a cool, dry, airy place. When dry, pound in a mortar, press through a hair sieve, and keep in a closely corked bottle.

RAGOUT POWDER

$\frac{1}{2}$ ounce of ground mustard	$\frac{1}{4}$ ounce of nutmeg, grated
$\frac{1}{4}$ ounce of ground mace	$\frac{1}{2}$ ounce of black pepper
$\frac{1}{4}$ ounce of ground cloves	$\frac{1}{2}$ ounce of dried lemon-peel,
$\frac{1}{4}$ ounce of ground ginger	grated
1 ounce of salt	Dash of cayenne

Mix all well together, rub through a fine sieve, bottle, and cork.

A teaspoonful of this powder added to a sauce or ragout gives an agreeable flavor

SOUP POWDER

Take of lemon-peel, thyme, sweet marjoram and parsley one ounce each. Dry carefully in a warm oven; then pound in a mortar, and rub through a fine sieve, then add one drachm of powdered celery-seed. Bottle and cork. One teaspoonful of this may be added to each quart of soup.

TO DRY HERBS

It is of the utmost importance to pick or purchase the herbs when in the highest state of perfection, this is when full of juice, just before flowering. They should be gathered on a dry day. Cleanse thoroughly from dust and dirt, cut off the roots, spread on brown paper, and put them in a warm oven, that they may dry quickly to preserve their flavor. Great care must be taken that they do not burn. When dry, rub the leaves from the stems, put into bottles or jars, and cork tightly. They should be perfectly cold before bottling.

SOUP COLORING AND FLAVORING

Chop fine one onion, one carrot, a parsnip, a sweet potato, two cloves of garlic, add a half teaspoonful sage, same of parsley, a half teaspoonful of allspice, a red pepper. Burn very brown a cup of sugar by stirring it dry over the fire until it melts and burns; add an equal quantity of water, cook a moment and add the vegetables and spices. Cover and simmer very slowly for a half hour, strain and bottle. Use a half teaspoonful to color sauces and soups.

INDEX

Apple Butter	33	Canned Corn	18
Jelly	34	Currants	12
Apples, Canned	11	Currants and Rasp- berries	13
Canned with Pineapple	11	Damsons	13
Canned with Quinces	11	Dewberries	13
Dried	40	Elderberries	13
Preserved	19	Fruits	11
Spiced	48	Gooseberries, Green	14
Apricot Marmalade	31	Gooseberries, Ripe	14
Apricots, Canned	12	Greengages	13
Preserved	27	Huckleberries	14
Asparagus, Canned	17	Lima Beans	17
Barberry Jam	29	Peaches, No. 1	14
Beans, Canned	17	Peaches, No. 2	14
Lima, Salted	61	Pears	15
Pickled	49	Peas	17
Blackberries, Canned	12	Pineapple	15
Preserved	20	Plums, Blue	16
Blackberry Jam	30	Plums, Large	16
Jelly	35	Quinces	16
Syrup	45	Raspberries	16
Vinegar	46	Strawberries, No. 1	17
Black Currant Jam	30	Strawberries, No. 2	17
Blue Plums, Canned	16	Tomatoes	18
Preserved	24	Tomatoes, Whole	18
Bordeaux Sauce	49	Vegetables	17
Brandy Peaches	39	Yellowgages	13
Butter, Apple	33	Canning	9
Peach	33	Cantaloupes, Spiced	48
Pear	33	Catsup, Cucumber	62
Plum	33	Mushroom	62
Tomato	34	Tomato, No. 1	63
Butters	33	Tomato, No. 2	63
Cabbage, Pickled	50	Tomato, Cold	64
Red, Pickled	50	Walnut	64
Canned Apples	11	Catsups	62
Apples and Pineapple	11	Cauliflower, Pickled	51
Apples and Quinces	11	Celery Pickle	50
Apricots	12	Vinegar	66
Asparagus	17	Cherries, Canned	12
Beans	17	Dried	40
Blackberries	12	Preserved	21
Cherries	12	Spiced	48
		Cherry Jelly	36

Cherry Syrup	44	Horse-Radish Vinegar	66
Chili Vinegar	66	Huckleberries, Canned	14
Chow Chow	51	Preserved	24
Citron, Preserved	21	Jam, Barberrry	29
Conserved Fruits	40	Blackberry	30
Copper Plums, Preserved	24	Currant, Black	30
Corn, Canned	18	Currant, Red	30
Pickled	61	Currant, White	30
Salted	61	Grape	30
Crab Apple Jelly	35	Green Grape	30
Crab Apples, Preserved	20	Raspberry	32
Cranberry Jelly	36	Rhubarb	32
Cucumber Catsup	62	Jams	29
Mangoes,	53	Jellies	34
Pickles, Small	51	Jelly, Apple	34
Cucumbers, To Salt for Pickling	59	Blackberry	35
Currant Jam	30	Cherry	36
Jelly	36	Crab Apple	35
Syrup	43	Cranberry	36
Currants, Canned	12	Currant	36
Canned with Rasp-		Damson	37
berries	13	Grape	37
Preserved	22	Green Grape	37
Curry Powder	68	Peach	37
Damson Jelly	37	Pear	38
Damsons, Canned	13	Plum	38
Preserved	22	Quince	38
Dewberries, Canned	13	Raspberry	38
Preserved	22	Rhubarb	38
Dried Apples	40	Strawberry	39
Cherries	40	Tutti Frutti	39
Fruits	40	Jerusalem Artichokes	49
Herbs	68	Kettle, Preserving	10
Peaches	40	Large Plums, Canned	16
Pears	40	Lemon Peel	41
Plums	40	Pickle	51
Quinces	40	Syrup	44
Elderberries, Canned	13	Lemons, Preserved	25
Flavored Vinegars	66	Lima Beans, Canned	17
Fruit Jellies	34	Limes, Preserved	26
Fruits, Canned	11	Mangoes, Cucumber	53
Conserved	40	Melon	52
Dried	40	Peach	53
Preserved	19	Pepper	53
Ginger, Preserved	22	Tomato	54
Gooseberries, Green, Canned	14	Marmalade, Apricot	31
Green, Preserved	24	Orange, No. 1	30
Ripe, Canned	14	Orange, No. 2	31
Grape Jam	30	Peach	31
Jelly	37	Plum	31
Syrup	44	Quince, No. 1	31
Greengages, Canned	13	Quince, No. 2	32
Preserved,	23	Marmalades or Jams	29
Green Grape Jam	30	Martines, Pickled	54
Jelly	37	Melon Mangoes	52
Green Tomatoes, Preserved	28	Mixed Pickles	55
Gumbo Fillet Powder	68	Mixed Sauce	65
Herbs, To Dry	68	Mock Olives	55
Honey, Quince	45	Mulberries, Preserved	26
		Mushroom Catsup	62

Nasturtiums, Pickled	55	Plum Marmalade	31
Nectarines, Preserved,	27	Plums, Blue, Canned	16
		Blue, Preserved,	24
Oiled Pickles	57	Copper, Preserved	24
Oil Stoves	10	Dried	40
Olives, Mock	55	Spiced	48
Onion Vinegar	67	Powder, Curry	68
Onions, Pickled	56	Gumbo Fillet	68
Orange and Lemon-Peel	41	Ragout	68
Orange Marmalade, No. 1	30	Soup	69
Marmalade, No. 2	31	Powders and Dried Herbs	68
Prawlings	41	Preserved Apples	19
Syrup	44	Apricots	27
Oranges, Preserved	26	Blackberries	20
		Cherries	21
Parsley, Pickled	56	Citron	21
Peach Butter	33	Crab Apples	20
Jelly	37	Currants	22
Mangoes	53	Currants, White	22
Marmalade	31	Damsons	22
Peaches, Brandy	39	Dewberries	22
Canned, No. 1	14	Ginger	22
Canned, No. 2	14	Greengages	23
Dried	40	Green Gooseberries	24
Preserved	26	Huckleberries	24
Spiced	47	Lemons	25
Pear Butter	33	Limes	26
Jelly	38	Mulberries	26
Pears, Canned	15	Nectarines	27
Dried	40	Oranges	26
Preserved	27	Peaches	26
Spiced	48	Pears	27
Peas, Canned	17	Pineapple	27
Pepper Mangoes	53	Plums, Blue	24
Peppers, Pickled	56	Plums, Copper	24
Piccalilli	57	Prunes	24
Pickle, Celery	50	Pumpkin	22
Lemon	51	Quinces	27
Pickled Beans	49	Raspberries	28
Cabbage	50	Strawberries	28
Cabbage, Red	50	Tomatoes, Green	28
Cauliflower	51	Tomatoes, Ripe	29
Corn	61	Tomatoes, Yellow	29
Martines	54	Watermelon-Rind	22
Nasturtiums	55	Yellowgages	24
Onions	56	Preserving	19
Parsley	56	Preserving Kettle	10
Peppers	56	Prunes, Preserved	24
Tomatoes, Green	58	Pumpkin, Preserved	22
Tomatoes, Ripe	58		
Walnuts	58	Quince Honey	45
Pickles, Cucumber, Small	51	Jelly	38
Mixed	55	Marmalade, No. 1	31
Oiled	57	Marmalade, No. 2	32
Sour	48	Quinces, Canned	16
Sweet	47	Canned with Apples	11
Pickling	47	Dried	40
Season for	61	Preserved	27
Pineapple, Canned	15	Spiced	48
Canned with Apples	11		
Preserved	27	Ragout Powder	68
Syrup	44	Raspberries, Canned	16
Plum Butter	33	Canned with Currants	13
Jelly	38		

Raspberries, Preserved	28	Syrup, Rose	45
Raspberry Jam	32	Strawberry	45
Jelly	38	Violet	45
Syrup	45	Syrups	43
Vinegar	46		
Red Currant Jam	30	Tarragon Vinegar	67
Rhubarb Jam	32	Tomato Butter	34
Jelly	38	Catsup, No. 1	63
Ripe Tomatoes, Preserved	29	Catsup, No. 2	63
Rose Syrup	45	Catsup, Cold	64
		Figs	42
Sauce, Bordeaux	49	Mangoes	54
Imitation of Worcester-		Pickles, Green	58
shire	65	Pickles, Ripe	58
Mixed	65	Tomatoes, Canned	18
Season for Pickling	61	Green, To Salt, for	
Small Cucumber Pickles	51	Pickling	60
Soup Powder	69	Green, Preserved	28
Sour Pickles	48	Ripe, Preserved	29
Spiced Apples	48	Whole, Canned	18
Cantaloupes	48	Yellow, Preserved	29
Cherries	48	Tutti Frutti Jelly	39
Peaches	47		
Pears	48	Vegetables, Canned	17
Plums	48	Vinegar, Blackberry	46
Quinces	48	Celery	66
Watermelon-Rind	48	Chili	66
Stoves, Small Oil	10	Horse-Radish	66
Strawberries, Canned, No. 1	17	Onion	67
Canned, No. 2	17	Raspberry	46
Preserved	28	Strawberry	46
Strawberry Jelly	39	Tarragon	67
Syrup	45	Violet Syrup	45
Vinegar	46		
String Beans, To Salt, for		Walnut Catsup	64
Pickling	60	Walnuts, Pickled	58
Sweet Pickles	47	Watermelon-Rind, Preserved	22
Syrup, Blackberry	45	Spiced	48
Cherry	44	White Currant Jam	30
Currant	43	White Currants, Preserved	22
Grape	44	Worcestershire Sauce, Imita-	
Lemon	44	tion of	65
Orange	44		
Pineapple	44	Yellowgages, Canned	13
Quince	45	Preserved	24
Raspberry	45	Yellow Tomatoes, Preserved	29

Salad Vinegar 67
 Soup Coloring and Flavoring 69

SOME OTHER BOOKS

PUBLISHED BY

ARNOLD AND COMPANY



Mrs. Rorer's Cook Book

A Manual of Home Economies. By MRS. S. T. RORER,
Principal of the Philadelphia Cooking School,
author of Canning and Preserving, Hot Weather
Dishes, etc.

This is an eminently practical book. It embodies the experience and study of the author in all the years that she has been teaching and lecturing so successfully before the public. The book has become as famous as the author. It is a standard of excellence in that it is full of the brightest things in cookery; the recipes are absolutely reliable, and the general instructions to housekeepers of the most helpful and necessary character.

Nearly all cook books assume some knowledge and experience on the part of those who use them, but Mrs. Rorer makes her explanations so clear, and gives such definite directions as to quantities that the beginner has no difficulty in successfully accomplishing all the book calls for. Then there are frequent hints as to the proper use of left-overs, how to market, and in many ways information is given that is alike useful to the experienced cook, as to the tyro in matters culinary.

The book is full of choice recipes, every one of which has been successfully tested by Mrs. Rorer in class-room and home, and found to come out right. This alone is of incalculable benefit, and ought to commend the book to the favorable consideration of every housekeeper.

12mo, nearly 600 pages, with portrait of author, and index; water-proof and grease-proof covers, \$1.75

Canning and Preserving

By MRS. S. T. RORER, author of *Mrs. Rorer's Cook Book*, *Hot Weather Dishes*, etc.

The only book on the subject worth the name. In it Mrs. Rorer discusses at length the canning and preserving of fruits and vegetables, with the kindred subjects of marmalades, butters, fruit jellies and syrups, drying and pickling. The recipes are clearly and simply given.

12mo, with index ; cloth covers, 50 cents

Hot Weather Dishes

By MRS. S. T. RORER, author of *Mrs. Rorer's Cook Book*, *Canning and Preserving*, etc.

Its name tells the whole story. It is the only book of the kind published. Hot weather seems to suspend the inventive faculty of even the best housekeepers, and at a season when the appetite needs every help and encouragement, this book will be found of the greatest use. It is full of choice recipes for tempting and dainty dishes, with suggestions for presenting the substantial in palatable forms.

12mo, with index ; cloth covers, 50 cents

Home Candy Making

By MRS. S. T. RORER, author of *Mrs. Rorer's Cook Book*, *Canning and Preserving*, etc.

A veritable book of sweets, full of choice recipes, with complete instructions for making the many delicacies that delight both young and old. It is the result of careful practice in teaching beginners how to make attractive and wholesome varieties of home-made candies. The excellence of the recipes consists in their simplicity and faithfulness to details. This charming little volume presents a pleasant path to success.

12mo, with index ; cloth covers, 50 cents

New Salads

For Dinners, Luncheons, Suppers and Receptions.
With a group of ODD SALADS and some CEYLON
SALADS. By MRS. S. T. RORER, author of Mrs.
Rorer's Cook Book, Canning and Preserving, etc.

Here are gathered together a choice lot of original recipes for the proper making and serving of this important dish. Not enough attention is paid to this matter by the average housekeeper, and hence much pleasure and benefit is lost. Mrs. Rorer in her introduction says :

"A salad made from a succulent green vegetable and French dressing, should be seen on the dinner table in every well-regulated household three hundred and sixty-five times a year. These green vegetables contain the salts necessary to the well being of our blood; the oil is an easily-digested form of fatty matter; the lemon juice gives us sufficient acid; therefore simple salads are exceedingly wholesome. We do not refer here to the highly-seasoned mixtures of meats and vegetables with a heavy mayonnaise dressing. These are rather objectionable. However, if one omits the mustard, seasoning the materials lightly and sensibly, and serves such salads for a lunch or for an evening collation, they are much more wholesome than the average fried dish, upon which many depend for their fatty food.

"During the summer, the dinner salad may be composed of any well-cooked green vegetable, served with a French dressing; string beans, cauliflower, a mixture of peas, turnips, carrots and new beets, boiled radishes, cucumbers, tomatoes, uncooked cabbage, and daintily cooked spinach. In the winter, serve celery, lettuce, endive, chickory, escarole and chervil."

Long 16mo, with Index; bound in salad-green
cloth, 50 cents

Made Over Dishes

How to transform the materials left over in the preparation of the daily meals into palatable and wholesome dishes. With many new and valuable recipes. By MRS. S. T. RORER, author of *Mrs. Rorer's Cook Book, Canning and Preserving, etc.*

In her cooking school and on the lecture platform, Mrs. Rorer has always taught the true economy of cooking—the avoidance of waste. No spirit of meanness enters into the purchasing of materials, but her endeavor is to inculcate the idea of getting the most and best out of everything. Waste is extravagance, and that means the depletion of the household income, for which there is no adequate return. To quote her own words :

“Economical marketing does not mean the purchase of inferior articles at a cheap price, but of a small quantity of the best materials found in the market ; these materials to be wisely and economically used. Small quantity and no waste, just enough and not a piece too much, is a good rule to remember. In roasts and steaks, however, there will be, in spite of careful buying, bits left over, that, if economically used, may be converted into palatable, sightly and wholesome dishes for the next day's lunch or supper.”

“As meat is the most costly and extravagant of all articles of food, it behooves the housewife to save all left overs and work them over into other dishes. The so-called inferior pieces—not inferior because they contain less nourishment, but inferior because the demand for such meat is less—should be used for all dishes that are chopped before cooking, as Hamburg steaks, curry balls, kibbee, or for stews, ragouts, pot roasts, and various others where a sauce is used.”

Long 16mo, with Index ; a companion to *New Salads* ; bound in cloth, 50 cents

Bread and Bread-Making

How to make many varieties easily and with the best results. By MRS. S. T. RORER, author of *Mrs. Rorer's Cook Book, Canning and Preserving, etc.*

Bread forms such an important part of the daily fare, that it would seem to be a work of supererogation to do more than simply present this book to the notice of the housewives of the country. A few words, however, as to its purpose, may not be out of place. The object of the work is two-fold. First, to give in a concise and easily-managed form a set of recipes used in every household every day. Secondly, to point out the reasons why failures so often occur, even with perfect recipes, and how to guard against them.

The book contains a chapter on wheat and how to properly select flour; then follows directions for mixing, kneading, moulding and baking, with a chapter on yeast. The recipes cover the ground of bread-making completely. In the list we find white wheat bread, whole-wheat bread, French and Graham bread, 19th Century, Golden Loaf, Swedish, etc. Then there are the Small Breads, such as Vienna Rolls, Pocket Book Rolls, Crumpets, Muffins, German Horns, Nuns' Puffs, etc. A chapter on Second Cooking of Bread gives us Zwieback, Toasts, Pulled Bread, etc., followed by Quick Breads, Steamed Breads and Sweet Breads.

Every recipe in the book, with well-selected materials, has been tried by the author, and many times by her pupils, with perfect results.

Long 16mo, with index ; illustrated with cuts in the beautiful three-color process : a companion to
New Salads and Made Over Dishes ;
bound in cloth, 50 cents.

Six Little Cookery Books

By MRS. S. T. RORER. A set of charming and beautiful volumes, exquisitely bound in cloth. Designed to meet the special wants of a numerous class of housekeepers who are given to entertaining, and are so often at loss to know what and how to prepare for their guests.

During her extensive lecturing tours, Mrs. Rorer has received many requests from her friends and admirers to issue a set of books touching on the topics contained in the following volumes. Here is the first instalment; more will follow on other subjects. The recipes given in each of these dainty little books are choice and rare, some of them coming from old family records. In her usual clear and concise style, Mrs. Rorer gives full directions as to the successful carrying out of each formula. They will be found a useful addition to the cookery lore of any housewife, and enable her to excel in many little dainty repasts not possible without some such aid.

Colonial Recipes

How to Use a Chafing Dish

Fifteen New Ways for Oysters

Twenty Quick Soups

Sandwiches

Dainties

24mo, each volume bound in a separate color of beautiful cloth, stamped ; sold separately,

25 cents per volume

Cakes, Cake Decorations and Desserts

A Practical Book for Practical Use

By the celebrated chef, CHARLES H. KING. House-keepers have long wanted such a book. We are glad it is as good a book as it is. Mr. King is a master-hand at the business of decorating and the making of cakes and candies. He tells his methods in his own practical way, and gives abundant recipes. Everything is plain and matter-of-fact so that the beginner need have no trouble, and waste nothing in experiments.

It is illustrated by engravings of numerous decorated pieces, and has a silhouette chart for the guidance of the learner.

Mrs. Rorer says of this book :

"Housewives will find this a great help, and it will be also very valuable to those who are doing catering and cake-making for public uses. It has every virtue necessary for a home manual, is simple, plain, and economical. The plates, so well described, will enable even an inexperienced person after a few trials to ice and decorate a cake equal to an expert. Mr. King has covered the entire field of cake-baking, cake-decorating, sugar-boiling and sugar-spinning with recipes for fine candies, and has in a condensed way given that which has taken him long years to acquire. The book contains twenty-one plates and many patterns. I know of no other book which covers this field, and should advise those doing fancy work to secure its help at once."

12mo, cloth, stamped in gold and color, \$1.50

Household Accounts

A simple method of recording the daily expenses of the family. Printed on good paper, and ruled in excellent form.

This is perhaps the best book of the kind ever introduced. With it there is an end to disputes with the butcher or grocery-man on settling day. The book contains ruled pages, systematically and simply divided into spaces in which are kept the purchases for each day of milk, butter, eggs, meat, groceries, vegetables, etc. The daily expenses total up for the months, and the months for the year. There are other forms for recording expenses of help, light, heat and general household expenditures in table and bed linens, china and kitchen utensils, etc.

MRS. RORER says it is what every housekeeper ought to have. It is not only a satisfactory method of knowing the cost of maintaining the household, but it leads to a better economy in expenditure.

"There is a moral necessity for the keeping of household accounts," said a well-known teacher of domestic science a short time ago, "but I have discovered that if you want women to keep books you must make it easy for them. A Philadelphia publishing-house has issued a little book for household accounts, which provides a simple manner of recording and computing the family expenses. There is a page for each month of the year, with spaces for the daily entry of the principal items of food. Separate pages are provided for the wages of the various servants, for heating and light, for table and bed linens, etc., with additional space for a general summary and memoranda."—*New York Times*.

"Few things are more dreaded by the average housekeeper than the keeping of the household accounts. By the time an elaborate system of bookkeeping is devised, with inky home-made rulings and intricate divisions and subdivisions, into the component parts of the domestic menage, the spirit of reform is apt to wax weak, and a few days sees the abolition of this commendable habit. However, a little book for household accounts, just issued by Arnold & Company, Philadelphia, furnishes an admirable incentive to an accurate statement of the domestic financial standing."—*Chattanooga Times*.

Bound in manilla boards, 25 cents

Bible Heroes

Stories from the Old Testament for Little Folks,
By WILLIAM HARDCASTLE BROWNE, A. M.

The subjects of the stories contained in this book are well chosen from important personages in the Old Testament, and told in an interesting and delightful manner. While the book is adapted specially to the children, Sunday-School teachers may learn from it how to simplify, illustrate and enforce important Bible truths.

It is a book also for the Nursery; and from its pages mothers may learn the art of awakening early inquiry in the minds of their children, and leading them to treasure up valuable information, and helping them to pass many a pleasant hour, the influence of which will be to embalm the name of Mother in many a grateful memory.

The *Sunday-School Times* says: "In 'Bible Heroes' Mr. Browne presents a series of stories for children that will provide pleasant and profitable reading. To parents it may give a hint how to make the Bible as attractive to their children as a book of fairy tales, without losing the value of its truth."

The *Presbyterian Journal* says: "Mr. Browne draws out and tells some of the most prominent Bible stories in a style well adapted to children. The little ones will enjoy them."

The *Philadelphia Call* says: "These Bible stories are well written, in the easy style that captivates the young. There is just as much fascination in them as in the fairy stories of Hans Christian Andersen."

12mo, 35 full page illustrations; bound in linen cloth,
stamped in colors. 75 cents

Not Without Honor

A Book for Boys

By WILLIAM D. MOFFAT. A capital story. The author has made himself familiar to thousands of readers by a succession of well written and wholesome stories. This is one of the best.

The *New York Herald* says:

"A pleasant book for boys has just been published by Arnold & Co., of Philadelphia, the author being William D. Moffat. It is entitled, 'Not Without Honor,' and is the story of a bright lad who comes to New York to make his fortune. At first he makes little headway. He fails as a journalist and as a clerk in a bookseller's store. But, however much the business instinct may be lacking or dormant, the literary instinct is strong in him, and in due time his poems win friends and reputation for him, and finally he writes a successful play. His struggles in the great city are cleverly and simply described, and cannot fail to interest many boys, who even now may be thinking of launching out in life for themselves. The author is surely a friend of young people, and, while writing this book, he must have gone back in fancy to his own boyhood days. He does not preach, he does not dole out advice; he simply describes life in New York as seen through a boy's eyes. But he has done this well, and it is quite as hard to write a book that will please boys as it is to write a sermon that will attract a large congregation."

Bound in cloth, beautifully stamped, \$1.00

Famous Women of History

A complete Cyclopædia of Female Biography, by WILLIAM HARDCASTLE BROWNE, A. M., author of Bible Heroes, Heart Throbs of Gifted Authors, Witty Sayings by Witty People, and other popular works. · Containing 3000 brief biographical sketches and 1000 pseudonyms of women whose names have become famous. Cloth, \$2.00.

Several years ago, in response to a letter of inquiry addressed to the late Samuel Austin Allibone, LL. D., that eminent scholar and bibliographer wrote to Mr. Browne, that no cyclopædia exclusively of female biography had ever been published in this country, to his knowledge, and intimated that such a work was needed. He kindly furnished to Mr. Browne at the time a list of books from which valuable material could be obtained, with which volumes Mr. Allibone, as the editor of the *Dictionary of Authors*, and as the Librarian of Lenox Library, in New York City, was necessarily familiar.

The result of such investigation appears in the pages of the above entitled work. Three thousand brief biographies of famous women of all ages and countries furnishes, it is believed, nearly a complete list of the women whose lives or writings have made a marked imprint upon history. Accuracy has been attempted in the dates and localities given, but criticism of acts and writings has been avoided. Classical history in its earlier stage border so closely on the legendary, that the compiler has deemed it advisable to include in the present work prominent female beings of mythology.

The work is supplemented by more than one thousand pseudonyms adopted by literary women on the title pages of their books, or in their histrionic triumphs. The book terminates with the meanings of the Christian names of women.

Five Sins of an Architect

With an Apology. By SOLOMON GARGOYLE. Essays in self-criticism written by a member of the profession. Printed from new type on Dickinson handmade paper, deckel edges, bound in art canvas, gilt top, 16mo, \$1.00.

"I have been trying for some time to reform my own character," says the author in the Apology, "and it occurred to me that the best method might be to cast all odd reflections on the subject into memoranda." With the feeling that these notes would be of interest to the profession at large, the papers in this book were gathered from them. While no claim can be made for novelty of subject, the essays touch on aspects of the architect's life in a manner distinct from every-day discussion, and with a directness that cannot fail to be helpful.

"This amusing collection of five essays, and an Apology in dialogue form, is something of a new departure in architectural literature. The author is a cultivated writer and an architect of experience and discrimination."

—*The Architectural Review.*

"'Five Sins of an Architect' is evidently not intended to reach the multitude, and yet there is much wisdom in its pages by which the multitude might profit. It is an essay in self-criticism by a working architect, and this self-criticism is evidently practical."—*Philadelphia Evening Telegraph.*

"The book has a great deal of real value and aims at some of the most flagrant architectural vices of the present day. That it is the composition of one who thoroughly understands his business there can be no denying."

—*Philadelphia Press.*

"I have already bought the book through my book dealer and found the work immense. It has done me more good than the cost of it."—*Letter from an Architect.*

Trumpets and Shawms

A volume of poems by HENRY HANBY HAY, author of "Created Gold," and other poems; with a delightful introduction by HALL CAINE, author of "The Manxman," etc.

* * "We have in Mr. Hay a poet of very deep and passionate earnestness, fully conscious of the high vocation to which the poet is called, and with ardent aspirations to achievement. That much has been achieved already will be, I think, abundantly clear to the reader of this book, and that still more may perhaps be looked for from one whose knowledge of life is so wide, whose outlook on the world is so broad, whose sympathies are so generous, whose spirit is so true and tender, may, I think, be confidently predicted."—*Hall Caine*.

"Looking at Mr. Hay's poems purely as literary productions, we find little to take exception to. Their first characteristic is their earnestness, and this quality, we must believe, has its origin in that love for his subject which also finds expression in the fidelity of his work to what it seeks to portray. These poems are real, and the impression they make is distinct and strong. They speak of a wholesome view of life, and are imbued with a faith in nature, and the lessons it teaches, that makes powerful appeal to the heart."—*Evening Bulletin*.

"Mr. Hay possesses a rich poetical imagination, and a delicately attuned ear. Whether he attempts to paint a picture, or tell a dramatic story, or turn a graceful lyric, or analyze the motives of the soul, he bends rhyme and rhythm to his purpose in a manner that shows mastery of his medium. Browning and, in a lesser degree, Tennyson, seem to have influenced Mr. Hay, but he possesses such a goodly fund of originality, that the suggestion of the greater poets is present without the confessed weakness of imitation."—*Philadelphia Press*.

"In 'Trumpets and Shawms' Mr. Hay has surpassed his former work, and touches a higher point of poetic fervor and cultured expression. He plans upon a large scale, and reaches with happy inspiration a lofty plane in the choice of his themes, and in the felicitous expression of noble thoughts."—*Philadelphia Ledger*.

Beautifully printed on Dickinson handmade paper,
deckel edges, gilt top, \$1.50.

A Few Words on Robert Browning

By LEON H. VINCENT. Second edition, revised

The purpose of this little volume is to emphasize the old-fashioned doctrine that poetry makes for pleasure and for inspiration; that it does not exist chiefly, or even in the least degree, to furnish an arena for exhibitions of the intellectual gymnastics of critics. The chapter entitled "How *not* to read Browning," protests against that sort of exposition which frightens plain readers away, by elevating the study of his works into the region of a special science.

16mo, handsomely bound in cloth, gilt stamped
uncut edges, 50 cents

No Sect in Heaven

A Poem by MRS. E. H. J. CLEAVELAND. Sewed with silk in covers of paper made by hand a hundred years ago.

"This admirable little poem has gone through several editions, and this latest one is as delicate and pretty a way to preserve it in cheap form as could be wished."—*Philadelphia Ledger*.

"Beautifully printed, and bound in the neatest rough-edge style."—*Buffalo News*.

"Very prettily printed."—*New York Nation*.

Square 16mo, paper covers, 25 cents

Stops, or How to Punctuate

A Practical Handbook for Writers and Students.

By PAUL ALLARDYCE. Fourth Edition.

—" 'Stops; or, How to Punctuate,' by Paul Allardyce, is an admirable little book of the kind. It is exact without being finical, and brief without being too compact to include excellent illustrations of its meaning. Best of all, it elucidates the fact that punctuation is a factor of literary style, the question of period or comma not being always one of sense, but sometimes one of taste. The book contains directions for correcting proof."—*The Critic*.

—"It is a clever little book giving useful information in the art of punctuation, not dogmatically but so one gets the reason for using or not using the various stops. The book is beautifully printed."—*Buffalo News*.

—"Trustworthy hand-book on the elements of punctuation."—*Baltimore Sun*.

—"A bright little hand-book. Its rules are very clear, and most aptly illustrated."—*Rochester Morning Herald*.

—"A valuable little book presented in handsome typography. Writers and Students will derive instruction from its pages."—*Norristown Herald*.

—"The rules given strike us as reasonable, and, if followed, likely to put some check upon intemperance in punctuation."—*Atlantic Monthly*.

—"The book lays down the rules and furnishes examples in a clear and concise manner, so that he who runs may read. The size is convenient, and every student should have it at his elbow, as handy as his dictionary."—*Cincinnati Enquirer*.

—"Its clear and practical directions should be very helpful. It is printed in a style which represents very creditably the book-making art."—*Boston Journal*.

—"A very excellent and convenient book on punctuation, clearly explaining the rules to be followed in properly pointing manuscript. A fair and reliable manual."—*Troy Times*

18mo, cloth covers, 50 cents; paper covers, 25 cents

The Ethics of George Eliot's Works

By the late JOHN CROMBIE BROWN, with an introduction by REV. CHARLES GORDON AMES, author of *George Eliot's Two Marriages*.

It was of this book that George Eliot wrote with reference to certain passages: "They seemed to me more penetrating and finely felt than almost anything I have read in the way of printed comments on my own writings." And, in a letter to a friend of the author, she writes: "When I read the volume in the summer, I felt as if I had been deprived of something that should have fallen to my share in never having made his personal acquaintance. And it would have been a great benefit—a great stimulus to me—to have known some years earlier that my work was being sanctioned by the sympathy of a mind endowed with so much insight and delicate sensibility." No higher opinion is needed to make all interested in the works of George Eliot desire to read this volume.

12mo, paper covers, 50 cents

George Eliot's Two Marriages

An essay by REV. CHARLES GORDON AMES. Eighth edition, revised.

A venerable clergyman and eminent scholar, whose praise is in all the churches of America, calls this "the ablest, wisest and best article that has yet been written about George Eliot"; and adds, "It is worth much to have her so defended that moral sentiment shall not be thereby outraged or impugned." A Philadelphia divine—a leader among leaders in a large denomination—calls it "a brave, candid, discriminating, and on the whole satisfactory view of a very difficult and embarrassing subject."

12mo, wide margins, uncut; paper covers, 20 cents

Evolution and Religion

From the Standpoint of one who Believes in Both.
A Lecture by REV. MINOT J. SAVAGE, Church
of the Unity, Boston. Third edition.

This volume is a notable addition to the literature of recent discussion, not so much from any novelty in its ideas, as from the extraordinary clearness and vigor of their putting. Mr. Savage seems not to use his opportunity chiefly for the vindication of Evolution, which he claims has passed beyond the need of defence, but to exhibit what he considers the absurdity of its theological opponents. He charges the prevalence of nominal unbelief upon the real unbelief of the Church, which averts its face from new light and insists on the infallibility and Divine origin of traditions which the Creator himself contradicts by the revelation contained in His works. The book contains many sentences that would shake a sleepy man into wide-awakeness, and make a thoughtful man more thoughtful, whether in agreement or disagreement.

12mo, wide margins, uncut; paper covers, 25 cents

Theology of Evolution

By E. D. COPE, A. M., Ph. D.

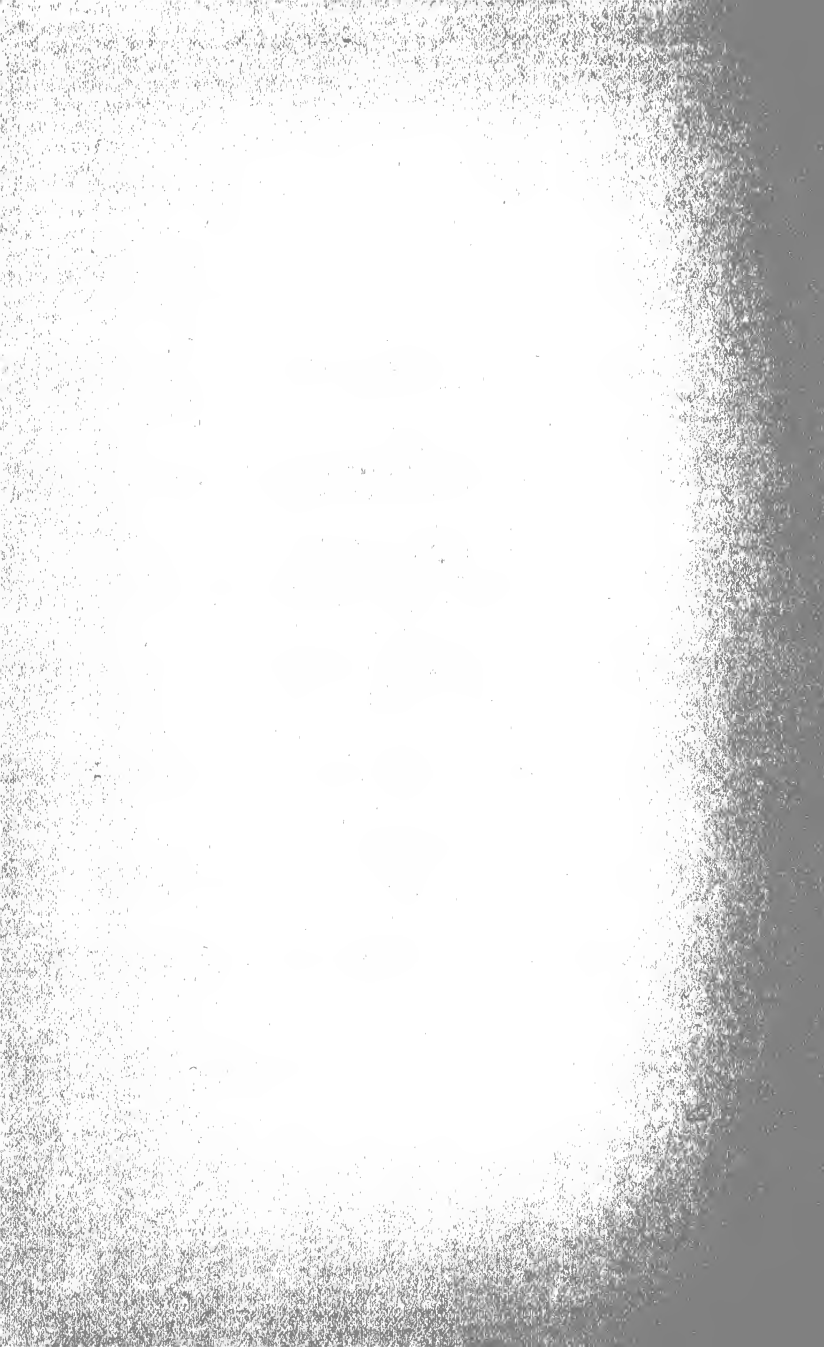
The high standing of Professor Cope as a scientific student and thinker, sufficiently recommends whatever he may write to inquirers in the same field. This book possesses a peculiar value in that, while presenting some of the most important results of his mature thought, it was written for a popular audience, and, therefore, as far as possible, is adapted in style to the comprehension of others than students.

12mo, cloth covers, 75 cents; paper covers, 30 cents

These books may be had of any bookseller, or will be mailed on receipt of price, to any address in the world, by the publishers,

ARNOLD AND COMPANY

420 Library Street, Philadelphia







LIBRARY OF CONGRESS



0 014 422 312 3 ●